Modecor®

CATALOGO GENERALE 2026

GENERAL CATALOGUE



INFORMAZIONI PRODOTTO

Product information | Informacje o produkcie | Produktinformationen | Informaciones sobre el producto | Informações sobre o produto

	Italiano	English	Polski	Deutsch	Español	Português
1234	Codice art.	Item Code	Kod produktu	Artikel Nummer	Código	Código
NEW	Cod art. Nuovo	New Item code	Nowy kod produktu	Neuer Artikel	Código Nuevo	Código novo
1234	Articoli disponibili fino ad esaurimento scorte	Products available while stocks last	Produkty dostępne jedynie do wyczerpania zapasów	Artikel verfügbar bis zur Erschöpfung der Bestände	Artículos disponibles hasta agotar stock	Artigos disponíveis até esgotar o stock
●●●	Colori	Colours	Kolory	Farben	Colores	Cores
■■■	Modelli	Models	Modele	Modelle	Modelos	Modelos
cm:	Altezza e larghezza	Height and width	Wysokość i szerokość	Höhe und Breite	Altura y anchura	Altura e largura
Ø	Diametro	Diameter	Średnica	Durchmesser	Diámetro	Diâmetro
pz:	Pezzi per confezione	Pieces per box	Sztuk w opakowaniu	Stück pro Ve.	Piezas por caja	Peças por caixa
mat:	Materiale	Materials	Materiał	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	Waga wskazana dla produktów czekoladowych nie ma wartości metrologicznej	Das für Schokoladenerzeugnisse angegebene Gewicht hat keinen messtechnischen Wert.	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	Około	Ungefähr	Alrededor de	Mais ou 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	Wymiary produktu są takie same jak na zdjęciu	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	Bezglutenowe	Glutenfrei	Sin gluten	Sem glúten
AZO	Senza coloranti azoici aggiunti	No Azo colorants added	Bez barwników AZO	Ohne Zusatz von Azofarbstoffen	Sin colorantes azoicos añadidos	Sem corantes azóicos adicionados
	I prodotti che presentano questa icona sono resistenti alla condensa.	Products with this icon are resistant to condensation.	Produkty z tą ikoną są odporne na kondensację.	Produkte mit diesem Symbol sind kondensationsfest.	Los productos que presentan este símbolo, son resistentes a la condensación.	Os produtos com este ícone são resistentes à condensação.
☆	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.	Produkty oznaczone symbolem ☆ są wykonane z materiału przeznaczonego do kontaktu z żywnością, niejadalnego.	Produkte, die mit dem Symbol ☆ gekennzeichnet sind, bestehen aus nicht essbaren Materialien, sind aber für den Kontakt mit Lebensmitteln geeignet.	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.	Podstawa produktu powinna zostać oddzielona od tortu lub deseru folią spożywczą.	Isolieren Sie den Boden des Motivs mit Lebensmittelfolie, bevor Sie es auf die Tortenoberfläche legen.	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

Scan the QR Code to view the product video

Zeskanuj kod QR aby wyświetlić video produktu

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

Escanear el Código QR para ver el vídeo del producto

Digitalizar o Código QR para visualizar o vídeo do produto

Il presente catalogo è valido dal 01/01/2026 al 31/12/2026. This catalogue is valid from 01/01/2026 to 31/12/2026

Servizio clienti CUSTOMER CARE

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

Dal lunedì al venerdì | *From Monday to Friday*
8:30 - 12:30 / 13:30 - 17:00

Commerciale Italia	**Export Customer Care**	**In-Store Bakery/Industria**	**Assistenza Stampanti**
0332 658311 - int. 1	0332 658311 - int. 2	329 1142043	800 148616
modecor@modecor.it	modecor@modecor.it	manuela.bossi@modecor.it	service@decojet.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:

- 17€ (fino a 8kg)
- 20€ (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: GARNISH YOUR DESSERTS WITH OUR CHOCOLATE ALL YEAR ROUND

Modecor ships its chocolate decorations in refrigerated packaging during warmer seasons. Please, contact your local representative or our customer care team to learn more about it.



Modecoriamo



“La **decorazione** è l’ultimo gesto, ma il primo che si vede”

***Decoration** is the final touch yet the first thing you see*





È il **dettaglio** che cattura lo sguardo e rivela la **cura**, la **creatività** e la **passione** dietro ogni creazione.

*It’s the **detail** that captures the eye and reveals the **care**, **creativity**, and **passion** behind every creation*



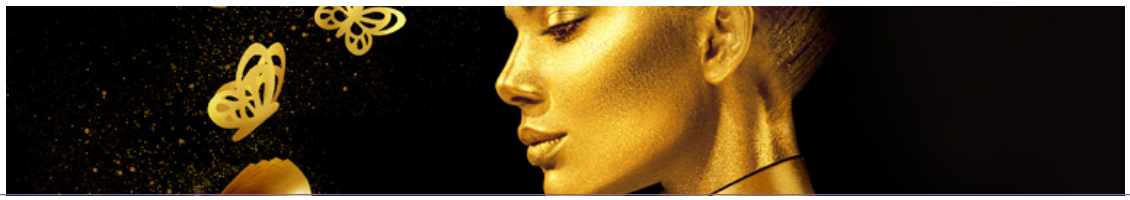
Con **Modecor**, ogni prodotto diventa espressione di stile: **materia, colore e luce** si fondono per dare forma all'**emozione**, rendendo *unica ogni realizzazione*

*With **Modecor**, every product becomes an expression of style: **matter, colour, and light** merge to shape emotion, making **every creation truly unique***

PERSONALIZZATI e CIOCCOLATO
Customizations and chocolate



GOLDEN TOUCH E GLITTER
Golden Touch and Glitter



DECORAZIONI
Decorations



FIORI e SOGGETTINI
Flowers and Figurines



FESTIVITÀ RICORRENZE
Special Occasions



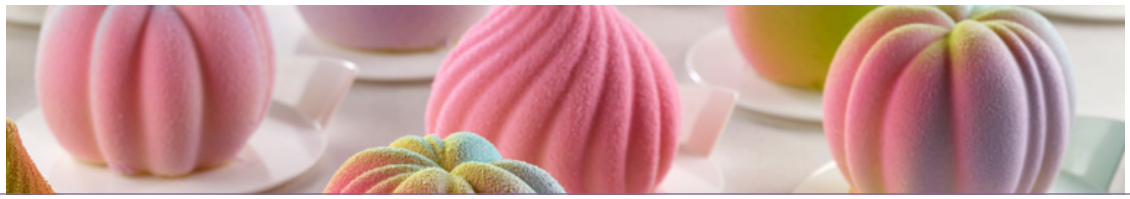
COMPLEANNI E CANDELE
Birthdays and Candles



SEMILAVORATI
Semifinished



COLORI
Colours



STAMPANTI e ATTREZZATURE
Printers and Equipment



Personalizzati • Cioccolato chablon • Cioccolato in blister • Cioccolato con inclusioni • Cioccolato bianco con pistacchio • Cioccolato bianco al caramello • Trasferelli • Panoramica	*Customizations • Thin chocolate decorations • Blister chocolate decorations • Chocolate with inclusions • Chocolate made with pistachio paste • Caramel white chocolate • Transfer sheets • Shapes and graphic overview chocolate*	**6 - 129**
Linea Golden Touch, 8x8, XL, Monoshape, Glitter Touch	*Linea Golden Touch, 8x8, XL, Monoshape, Glitter Touch*	**130 - 155**
Trasferello per pan di spagna e frolla • Linea Krok • Macarons & Mini macarons • Sweet Easy • Decorazioni in zucchero • Decorazioni in marshmallow • Frutta essiccata • Fiori edibili disidratati	*Transfer sheet for sponge cake and shortcrust pastry • The Krok line • Macarons & Mini macarons • Sweet Easy • Sugar decorations • Marshmallow decorations • Dried fruit • Dried edible flowers*	**156 - 193**
Decostickers • Fiori e decorazioni in cialda • Fiori e decorazioni in ghiaccia • Fiori in zucchero • Rose • Fiori in marzapane • Foglie in zucchero • Fiori, rami e soggetti decorativi • Decorazioni e soggettini in zucchero • Soggettini in zucchero e gelatina	*Decostickers • Wafer flowers and decorations • Icing flowers and decorations • Sugar flowers • Roses • Marzipan flowers • Sugar leaves • Decorative flowers, branches and figurines • Sugar figurines and decorations • Jelly and sugar figurines*	**194 - 303**
San Valentino • Carnevale • Festa della donna Festa del papà • Pasqua • Festa della mamma • Nascita • Comunione & cresima • Laurea • Matrimonio	*Valentine's day • Carnival • Women's day • Father's day • Easter • Mother's day • Birth • Communion & Confirmation • Graduation • Wedding*	**304 - 383**
Auguri generici • Candele numerali • Candele a stelo • Candele speciali • Numeri • Brands • Bevanda analcolica	*Special occasions • Numeral candles • Thin candles • Special candles • Numbers • Brands • Alcohol-free drink*	**384 - 437**
Icing • CreamArt • GlazeArt • Glassa spray • Pasta di zucchero • Isomalto • Ghiaccia reale • Pasta con estratto di vaniglia • CMC & colla alimentare • Prodotto in gel per la decorazione • Decorgel • Creamy tube • Decor Drip • Drip Choc • Spray da laboratorio	*Icing • CreamArt • GlazeArt • Ready-to-use glossy spray glaze • Sugar paste • Isomalt • Royal Icing • Paste with vanilla extract • CMC & edible glue • Gel product for decoration • Decorgel • Creamy tube • Decor Drip • Drip Choc • Lab sprays*	**438 - 471**
ColorGel • ColorPaste • ColorVel • ColorSoft ColorSpray Stardust • Dust Glitter • ColorCioc • ColorDust ColorAir • Pennarelli alimentari	*Gel colours • Paste colours • Velvet spray colours • ColorSoft • Spray colours • Stardust • Dust Glitter • Cocoa butter colours • Powder colours • Colours for airbrush • Felt tip markers with edible ink*	**472 - 503**
Stampanti • Cartucce alimentari • Kit di pulizia • Tanica • Supporti per stampanti alimentari • Sac à Poche • Vassoi per torte • Attrezzature da laboratorio • Decorazioni per gelato • Nastri Colly • Nastri Bijoux • Nastri classici	*Printers • Edible cartdriges • Kit cleaning • Tank • Edible media • Sac à poche • Plastic coated cake trays • Lab equipments • Decorations for ice cream • Colly ribbons • Bijoux ribbons • Classic ribbons*	**504 - 552**







Customizations
PERSONALIZZAZIONI

10 **Placchette in cioccolato effetto Shine**
Chocolate plaques in blister - Shine effect

12 **Placchette in cioccolato blisterate e da riempire**
Chocolate plaques in blister and to be filled

20 **Placchette stampa oro negativo**
Chocolate plaques with reverse gold print in blister

23 **Placchette a rilievo blisterate**
Embossed Chocolate plaques in blister

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

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







27 **Placchette Chablon**
Thin chocolate plaques

28 **Personalizzato per Caffetteria**
Customized Café Decorations

32 **Macarons**
Macarons

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

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

38 **Targhette in zucchero**
Sugar Plaques

Mettici la firma

Con **Modecor** puoi personalizzare tutte le tue creazioni grazie all'offerta più completa del mercato. In pochi semplici passaggi potrai aggiungere il **tuo logo** su ogni realizzato 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	Pasticceria	Mia	Pasticceria	Mia
○a.	○b.	○c.	○d.	○e.

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

With Modecor, you can customize all your creations thanks to the most complete range on the market. In just a few simple steps, you can add your logo to any pastry or gelato creation.

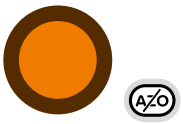
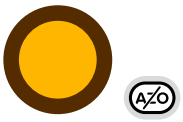
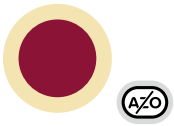
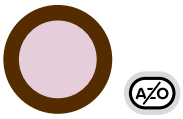
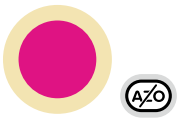
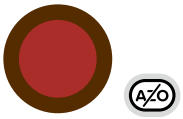
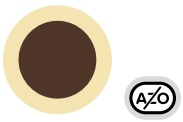
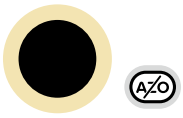
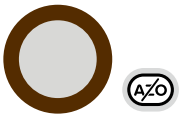
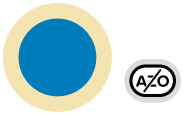
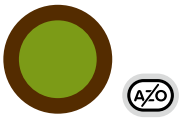
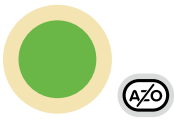
1. Choose your customization, shape, print colour and quantity
2. Send us your VECTORIAL logo, saved in the following formats: .pdf, .ai or .eps. (No PHOTO/FAX). or choose one of the default fonts.
3. Send your request through our agent or by email to the DEDICATED TEAM at custom@modecor.it
4. Modecor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

Colori perlati

Shiny colours

	Cioccolato FONDENTE	Cioccolato BIANCO
ORO GOLD		
PAPRIKA PAPRIKA		
BRONZO BRONZE		

Colori pastello

	Cioccolato FONDENTE	Cioccolato BIANCO
ARANCIONE ORANGE		
GIALLO YELLOW		
MAGENTA MAGENTA		
ROSA PINK		
ROSSO RED		
MARRONE BROWN		
NERO BLACK		
BIANCO WHITE		
TURCHESE TURQUOISE		
VERDE GREEN		

Tutti i nostri colori sono privi di E171, come previsto Regolamento (UE) 2022/63 della Commissione del 14 gennaio 2022 che modifica gli allegati II e III del regolamento (CE) n. 1333/2008.

Per prodotti destinati ai mercati in cui l'E171 è permesso, contattare custom@modecor.it

All our colors are free from E171, as required by Regulation (EU) 2022/63 of the Commission of January 14, 2022, which amends Annexes II and III of Regulation (EC) No. 1333/2008. **For products intended for markets where E171 is permitted, please contact custom@modecor.it.**

Placchette in cioccolato blisterate

Chocolate plaques in blister

- Cioccolato fondente (Cacao 58% min) o bianco - *Dark chocolate (Cocoa 58% 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
- Resistenti alla condensa *Resistant to condensation*

Cioccolato **FONDENTE**

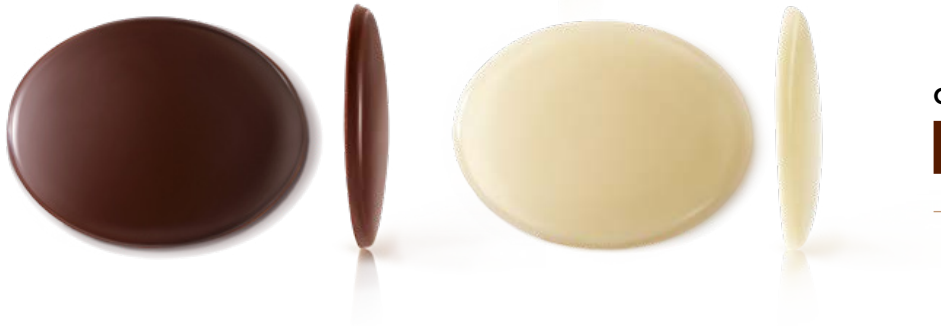
Cioccolato **BIANCO**

Burro di cacao **COLORATO***



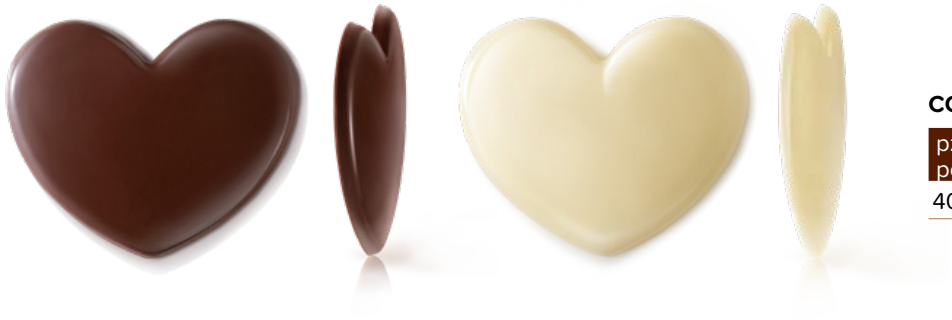
COD 446 - Ø3cm - 1,7g

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



COD 444 - 4,4x3,4cm - 2,7g

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



COD 445 - 4x3,4cm - 2,8g

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

* Prodotto disponibile solo su ordinazione in determinati periodi dell'anno.
Contatta il tuo agente di zona oppure il team dei personalizzati: personalizzati@modecor.it

Product only available on order at certain times of the year.
Contact your local agent or the customisation team: custom@modecor.it

Shine

La superficie **bombata** e **lucida** crea un gioco di luci e ombre che esalta la **bellezza del cioccolato**

PER UN EFFETTO *sorprendente!*



The **rounded** and **glossy** surface creates a play of light and shadow that enhances the **beauty of the chocolate. Designed for a stunning effect!**


Scegli i blister vuoti
e personalizza la tua decorazione
colorandola con
Color Paste
Choose the empty blisters and customized your decoration by coloring it with Color Paste.



Tante forme versatili

Le nostre targhette personalizzate in blister aggiungono un tocco di raffinatezza alle tue creazioni.





Many versatile shapes, find yours!

Our personalized plaques in blister will add a touch of sophistication to your creations.

Placchette in cioccolato blisterate

Chocolate plaques in blister



- Cioccolato fondente (Cacao 58% min) o bianco
  Dark chocolate (Cocoa 58% 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)
- Resistenti alla condensa
  Resistant to condensation

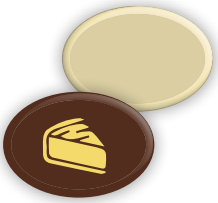
Cioccolato **FONDENTE**

Cioccolato **BIANCO**

Burro di cacao **COLORATO***

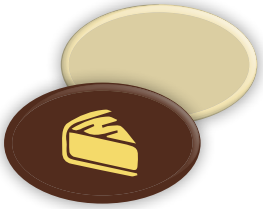
Forme disponibili - Shapes

Per conoscere tutte le forme a disposizione, contatta personalizzati@modecor.it
For all available shapes, contact customer@modecor.it



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

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



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

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



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

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



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

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



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

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



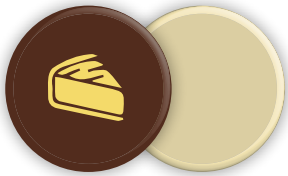
COD 99 - 4,7x2,8cm - 3g

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



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

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



COD 78 - Ø2,2cm - 1g**

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



COD 102 - Ø3cm - 2g

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



COD 70 - Ø3,8cm - 3g

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



COD 101 - 3x3cm - 2,6g

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



COD 62 - 3,8x3cm - 3g

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



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

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



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

pz/conf pcs/box	pz/MOQ pcs/MOQ
714	4284



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

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



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

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

** 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.

* Prodotto disponibile solo su ordinazione in determinati periodi dell'anno. Contatta il tuo agente di zona oppure il team dei personalizzati: personalizzati@modecor.it

Product only available on order at certain times of the year. Contact your local agent or the customisation team: custom@modecor.it

Placchette in cioccolato blisterate

Chocolate plaques in blister



- Cioccolato fondente (Cacao 58% min) o bianco
  Dark chocolate (Cocoa 58% 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
- Resistenti alla condensa
  Resistant to condensation

Cioccolato **FONDENTE**

Cioccolato **BIANCO**

Burro di cacao **COLORATO***



COD 59 - 4x3,4cm - 3g

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



COD 206 - Ø3,8cm - 3g

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

Codice assortito quadrato e ovale!

Square and round assorted code!



4,3x2,6cm - 2g



3x3cm - 2,6g



4,3x2,6cm - 2g



3x3cm - 2,6g

* Prodotto disponibile solo su ordinazione in determinati periodi dell'anno. Contatta il tuo agente di zona oppure il team dei personalizzati: personalizzati@modecor.it

Product only available on order at certain times of the year. Contact your local agent or the customisation team: custom@modecor.it

COD 399

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


Pasticceria
Mia

Blister da riempire

Empty blisters

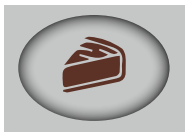


- Colori stampa (vedi pag 8-9)
  Printing colours (see pag 8-9)
- Blister per confezione:
  51 *Blister per box: 51*
- Minimo d'ordine:
  2 confezioni
  Minimum order quantity:
  2 boxes
- Gluten free

Codice assortito quadrato e ovale!

Square and round assorted code!

assortito



COD 64* - 2x1,4cm

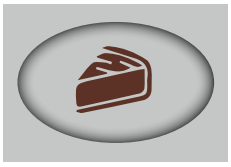
impronte/blister indents/blister	impronte/MOQ indents/MOQ
95	9690



4,3x2,6cm **3x3cm**

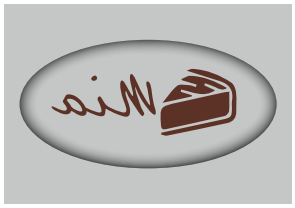
COD 399

pz/conf pcs/box	pz/MOQ pcs/MOQ
24	2448



COD 65* - 2,6x1,6cm

impronte/blister indents/blister	impronte/MOQ indents/MOQ
64	6528



COD 91 - 3,4x1,7cm

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



COD 92 - 3,9x2,4cm

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



COD 103 - 4,6x2,3cm

impronte/blister indents/blister	impronte/MOQ indents/MOQ
30	3060



COD 99 - 4,7x2,8cm

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

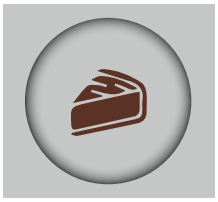


COD 71 - 4,4x3,4cm

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

Forme disponibili - Shapes

Per conoscere tutte le forme a disposizione, contatta personalizzati@modecor.it
For all available shapes, contact customer@modecor.it



COD 78* - Ø2,2cm

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



COD 102 - Ø3cm

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



COD 70 - Ø3,8cm

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



COD 101 - 3x3cm

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



COD 62 - 3,8x3cm

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



COD 24 - 3,8x3,8cm

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



COD 162 - 5x1,2cm

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



COD 85 - 7x2,3cm

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



COD 59 - 4x3,4cm

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



COD 206 - Ø3,8cm

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



COD 95 - 5,8x2,3cm

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

* 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.

Placchette stampa oro negativo

Chocolate plaques in blister with reverse gold print

- Cioccolato fondente (Cacao 58% min)
  Dark chocolate (Cocoa 58% min)
- 3 Forme disponibili
  3 shapes available
- Colore stampa: Oro - *Print colour: Gold*



Cioccolato **FONDENTE**

- Scegli tra queste 2 font proposte:
  Choose one of the two default fonts:

pasticceria Mia ○a.

pasticceria Mia ○b.



GUARDA IL VIDEO
WATCH THE VIDEO

- Minimo d'ordine: 6 confezioni
  Minimum order quantity: 6 boxes
- Gluten free
- Resistenti alla condensa
  Resistant to condensation





COD 101 - 3x3cm - 2,6g

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





COD 102 - Ø3cm - 2g

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





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

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

Fai brillare la tua vetrina con cioccolato fondente *impreziosito da una stampa oro*

Make your shop window shine with dark chocolate embellished with a gold print




Pasticceria
Mia

PLACCHETTE IN BURRO DI CACAO COLORATO

Cocoa butter plaques in blister

novità - new

- Colore stampa: Oro
  Print colour: Oro
- Minimo d'ordine: 3 confezioni
  Minimum order quantity: 3 boxes
- Gluten free (GF)

Burro di cacao **COLORATO***



FORME DISPONIBILI - TUTTE LE FORME DA PAGINA 10 A PAG 16 DEL CATALOGO GENERALE*

*Available shapes - all shapes from page 10 to page 16 of the General Catalogue**

PLACCHETTE IN BURRO DI CACAO A RILIEVO BLISTERATE

Embossed cocoa butter plaques in blister

- Colore stampa: Bianco
  Print colour: White
- Quantità/*Quantity* = 312pz/box
- Minimo d'ordine: 3 confezioni
  Minimum order quantity: 3 boxes
- Gluten free (GF)

Burro di cacao **COLORATO***



COD 70 - Ø3,8cm - 3,5g

In caso di loghi caratterizzati da tratti molto fini, per ottenere un buon risultato grafico, questi ultimi verranno inspessiti.
Se non fosse possibile, il nostro ufficio grafico suggerirà per te una proposta alternativa.

For logos characterised by very fine lines, these will be thickened in order to achieve a good graphic result.
If this is not possible, a proposal that graphically approximates the original logo as closely as possible will be recommended

* Prodotto disponibile solo su ordinazione in determinati periodi dell'anno.
Contatta il tuo agente di zona oppure il team dei personalizzati: personalizzati@modecor.it

Product only available on order at certain times of the year.
Contact your local agent or the customisation team: custom@modecor.it

Placchette in cioccolato a rilievo blisterate

Embossed chocolate plaques in blister



- Cioccolato fondente (Cacao 58% min)
  Dark chocolate (Cocoa 58% min)
- Colore stampa: Bianco - *Print colour: White*
- Quantità/*Quantity* = 312pz/box
- Minimo d'ordine: 6 confezioni
  Minimum order quantity: 6 boxes
- Gluten free

Cioccolato **FONDENTE**



COD 70 - Ø3,8cm - 3,5g



COD 62 - 3,8x3cm - 3,5g



COD 71 - 4,4x3,4cm - 3,5g



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

In caso di loghi caratterizzati da tratti molto fini, per ottenere un buon risultato grafico, questi ultimi verranno inspessiti.
Se non fosse possibile, il nostro ufficio grafico suggerirà per te una proposta alternativa.

For logos characterised by very fine lines, these will be thickened in order to achieve a good graphic result.
If this is not possible, a proposal that graphically approximates the original logo as closely as possible will be recommended

Trasferelli per cioccolato

Transfer sheets for chocolate



Un trasferello... *le tue mille idee!*

One transfer, a thousand ideas!



GUARDA IL VIDEO
WATCH THE VIDEO

- 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 GF
- Resistenti alla condensa
  Resistant to condensation



Placchette mini chablon

Ready to use thin mini chocolate plaques

MINI QUADRATO / *Square* *



L2cm



✓ Quantità/*Quantity = 540pz/box*

Cioccolato **FONDENTE**

Cioccolato **BIANCO**

- Cioccolato fondente (Cacao 58% min) o bianco
  Dark chocolate (Cocoa 58% 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
- Resistenti alla condensa
  Resistant to condensation

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



✓ Quantità/*Quantity = 480pz/box*



* 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.

Seguici! Follow us!

@modecoritaliana



Placchette Chablon

Ready to use thin chocolate plaques

- Cioccolato fondente (Cacao 58% min) o bianco
  Dark chocolate (Cocoa 58% 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
- Resistenti alla condensa
  Resistant to condensation

Cioccolato **FONDENTE**

Cioccolato **BIANCO**

L3,5XH2,2cm

✓ Quantità/*Quantity = 440pz/box*

L3XH1,5cm

✓ Quantità/*Quantity = 560pz/box*

Ø2,8cm

✓ Quantità/*Quantity = 400pz/box*

L2,8cm

Il buongiorno con personalità

Scopri le nuovissime
targhette personalizzabili
per le bevande calde



The Good Morning with personality.
Discover our new customizable plaque for hot drinks.

GUSTO NEUTRO

Una volta mescolata la bevanda con il cucchiaino, la targhetta **si dissolve senza lasciare traccia**. La targhetta **non altera il gusto** della bevanda.

NEUTRAL TASTE

Once the drink is mixed with the spoon, the plaque dissolves without leaving a trace. The plate does not alter the taste of the drink.

STABILI E PRATICHE

Posiziona la targhetta **sulla schiuma** della tua bevanda calda: è progettata per essere galleggiante sulla schiuma senza affondare* e senza deformarsi durante il servizio al tavolo.

STABLE AND PRACTICAL

Place the plaque on the foam of your hot drink: it's designed to float on the foam without sinking or deforming when served.*



3 FORME

Tra cui scegliere per la tua personalizzazione: **quadrato**, **tondo** e **cuore**.

3 SHAPES

To choose from for your customization: square, round and heart.

PACKAGING

Confezione di **piccole dimensioni** e di **facile gestione**, ideale per essere posizionata di fianco alla macchina del caffè.

PACKAGING

Small pack, easy to manage and ideal for placing next to the coffee machine.

STAMPA IN QUADRICROMIA

Riproduciamo i **colori del tuo logo.**

FOUR-COLOUR PRINTING

We reproduce the colour of your logo.

* Il prodotto galleggia **solamente** su bevande con schiuma
*Product floats **only** on drink with foam*



PERSONALIZZATO *caffetteria*

Customized Café Decorations

STEP 1

SCEGLI LA FORMA CHE PREFERISCI TRA QUADRATO, TONDO e CUORE

Choose the shape you prefer between square, round and heart



L2,8cm



Ø2,5cm



L3xH2,8cm



PERSONALIZZATO *caffetteria*

Customized Café Decorations

STEP 2

TRE POSSIBILITÀ PER PERSONALIZZARE

Three customization options

Una volta selezionata la forma (step 1),
scegli tra **logo**, **icone** o **testo**, per creare la **tua targhetta personalizzata* per caffetteria!**

* Senza coloranti azoici aggiunti

Once you have selected the shape (step 1), choose between logo, icons or text to create your own custom coffee shop plaques.*

** No azo colourings added*

2.1 - STAMPA FOTOGRAFICA

Invia il tuo logo, in VETTORIALE, salvato nei seguenti formati: **.pdf, .ai o .eps.** (No FOTO/FAX).
Riproduciamo i colori del tuo Logo
(possibili variazioni sono determinate dal supporto in amido).

2.1 - PHOTO PRINT EFFECT

Send us your VECTORIAL logo, saved in the following formats: .pdf, .ai or .eps (No PHOTO/FAX).
We can reproduce the colours of your Logo
(possible variations are determined by the starch support)

2.2 - ICONE

Scegli tra queste icone quella che preferisci e stampala con il colore che desideri. Gli abbinamenti di colore mostrati di seguito sono solo esemplificativi.
Trova quello giusto per te!

2.2 - ICONS

Choose the one you prefer from these icons and print it with the colour you want. The colour combinations shown below are examples only.
Find the right one for you!



○1.



○2.



○3.



○4.



○5.



○6.



○7.

2.3 - TESTO

Nel caso tu non abbia un logo puoi scegliere tra le font "**a.**" e "**b.**" e scrivere il nome della tua caffetteria. (Es. "Caffè Vinci")

MIA CAFFÈ ○a.

Mia Caffè ○b.

AREA MASSIMA STAMPABILE
Maximum printable area:

2.3 - TEXT

If you don't have a logo you can choose between the font "a." or "b." below and write the name of your coffee shop. (Ex. "Caffé Vinci")



1,9cm | 2,2cm | L2,4xH1,6cm

STEP 3

CREA LA TUA COMBINAZIONE

Create the combination you prefer

Scegli tra logo, icone oppure testo per creare il tuo personalizzato caffetteria!

Choose from logo, icons or text to create your customized coffee shop plaques

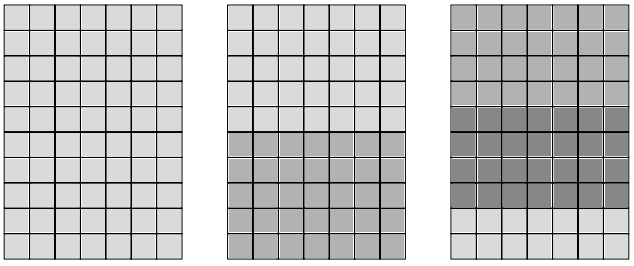
Per ogni progetto potrai stampare fino a 3 grafiche diverse, (logo - icone - font)

For each project you can print up to 3 different designs, (logo - icons - font)

Forma quadrata e tonda = 4 fogli
- 280 pz - grafica unica*
- 140 pz grafica 1 e 140 pz grafica 2
- 112 pz grafica 1 - 112 pz grafica 2 - 56 pz grafica 3

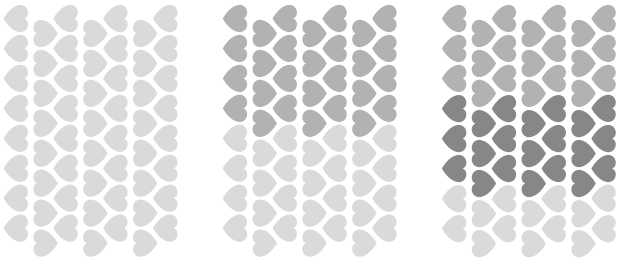
Square and round shape = 4 sheets
- *280 pcs - 1 design**
- *140 pcs design 1 and 140 pcs design 2*
- *112 pcs design 1 - 112 pcs design 2 - 56 pcs design 3*

Forma quadrata e tonda / *Square and round shape*
Esempio 1 foglio/ *Example 1 sheet*



1 Grafica/ *Design* | 2 Grafiche/ Designs | 3 Grafiche/ Designs

Forma cuore / *Heart shape*
Esempio 1 foglio/ *Example 1 sheet*



1 Grafica/ *Design* | 2 Grafiche/ Designs | 3 Grafiche/ Designs

Forma cuore = 5 fogli
- 280 pz - grafica unica*
- 140 pz grafica 1 e 140 pz grafica 2
- 105 pz grafica 1 - 105 pz grafica 2 - 70 pz grafica 3

Heart shape = 5 sheets
- *280 pcs - 1 design**
- *140 pcs design 1 and 140 pcs design 2*
- *105 pcs design 1 - 105 pcs design 2 - 70 pcs design 3*

**Con logo/icona o testo a sfondo pieno - obbligatoriamente 1 colore di sfondo unico per tutte le grafiche.*
**With logo/icon or text with full background – 1 single background color must be used for all graphics.*

CONFEZIONE:
6 barattoli da 280pz ciascuno
Box: 6 jars of 280pcs each.

MINIMO D'ORDINE:
2 Confezioni (12 barattoli - 3360 pz)
Minimun order quantity: 2 boxes (12 jars - 3360 pieces)

STEP 4

INVIA LA RICHIESTA

tramite il nostro agente, oppure via mail al TEAM DEDICATO scrivendo a: **personalizzati@modecor.it**.

SEND YOUR REQUEST
through our agent, or by e-mail to the dedicated team at: custom@modecor.it

Macarons personalizzati

Customized macarons





- **MACARON NEUTRO Ø 35mm**
  Neutral macaron Ø 35mm

- **COLORI DI STAMPA**
  Printing colours

GIALLO YELLOW · ARANCIO ORANGE · ROSSO RED · ROSA PINK · ROSA BABY BABY PINK · VERDE GREEN · AZZURRO BABY BABY LIGHT-BLUE · MARRONE BROWN · NERO BLACK

- **PEZZI PER CONFEZIONE: 672**
  Pcs per box: 672

- **MINIMO D'ORDINE: 1 confezione (14 valve da 48pz)**
  Minimun order quantity: 1 box (14 trays with 48 pieces)

CREA LA COMBINAZIONE CHE PREFERISCI SCEGLIENDO TRA LE NOSTRE PROPOSTE.

Scegli tra icone, testo oppure logo per creare il tuo macarons personalizzato!

Per ogni progetto potrai stampare fino a 2 grafiche diverse, ad esempio:
- 2 icone
- 1 icona + 1 testo
- 1 icona + 1 logo
- 1 testo + 1 logo

CREATE THE COMBINATION YOU PREFER BY CHOOSING FROM OUR PROPOSALS.

Choose between icons, text or logo to create your customised macarons!

For each project you can print up to 2 different designs, e.g:
- 2 icons
- 1 icon + 1 text
- 1 icon + 1 logo
- 1 text + 1 logo

1 - Icone - *icons*



○1.



○2.



○3.

Personalizza i macarons per il giorno speciale dei tuoi clienti!

Customized macarons for your customers' special day!

2 - Testo - Vedi colori di stampa disponibili a pag 52 - *Texts - See available printing colours on page 52*



○a.



○b.



○c.



○d.



○e.

3 - Il tuo logo, in VETTORIALE, salvato nei seguenti formati: **.pdf**, **.ai** o **.eps**. (No FOTO/FAX).
Colori di stampa disponibili a pag 52.
Non si possono stampare immagini fotografiche.

Your VECTORIAL logo, saved in the following formats: .pdf, .ai or .eps (No PHOTO/FAX).
Available printing colours on page 52.
Photografic images cannot be printed.



AREA MASSIMA STAMPABILE
maximum printable area:
2,2cm

INVIA LA RICHIESTA tramite il nostro agente, oppure via mail al TEAM DEDICATO scrivendo a: **personalizzati@modecor.it**.

Se hai scelto di realizzare 2 grafiche, indica la quantità di pezzi per grafica da stampare (336pz per grafica oppure 504pz Grafica 1 + 168pz Grafica 2)

SEND YOUR REQUEST through our agent, or by e-mail to the dedicated team at: **custom@modecor.it**

If you have chosen 2 designs, please indicate the quantity of pieces per design to be printed (336pcs *pcs per design or* 504pcs *Design* 1 + 168pz pcs *Design* 2)

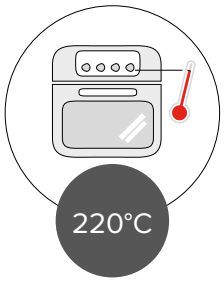
Cialde per prodotti da forno

Wafer for baking products



- Colore di stampa: Marrone
  Print 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 come decorazione per ogni prodotto da forno!

Ideal as a decoration for any baked goods!



Ø3,5cm

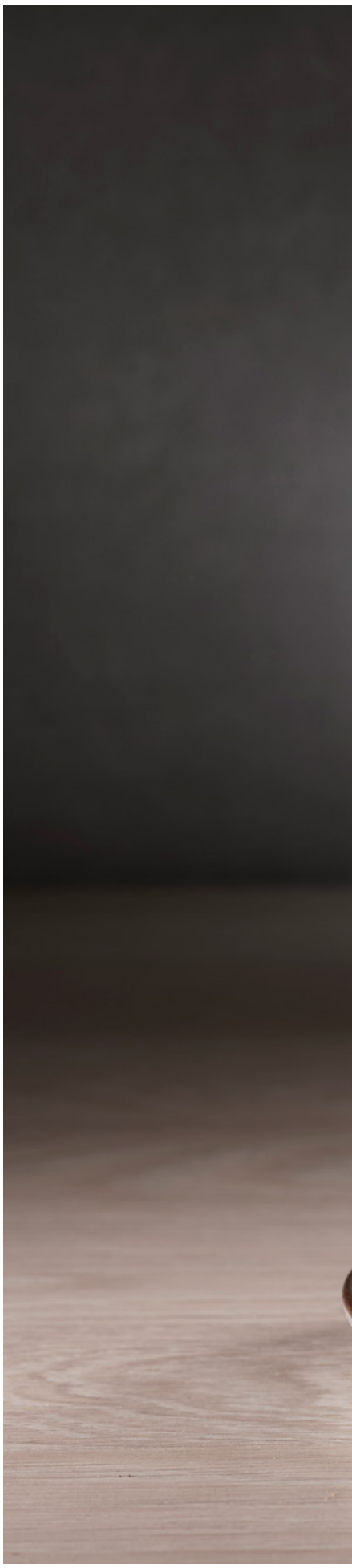


3,8x2,5cm


Panificio Mio
Panificio Mio
Panificio Mio

Decoshape in cialda

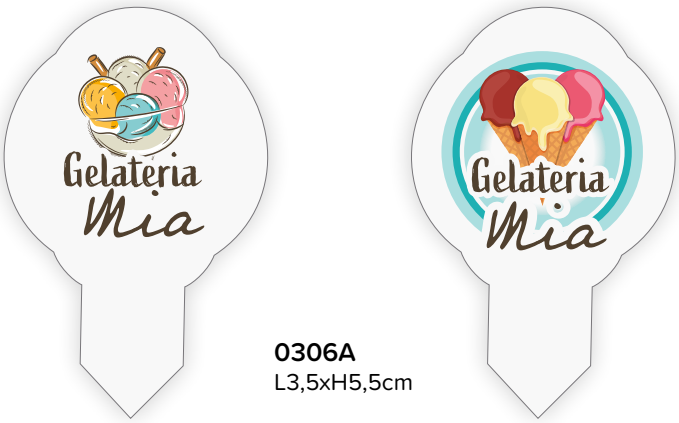
Wafer decoshape



- 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



0349A
L3,9xH4,7cm



0306A
L3,5xH5,5cm


Gelateria
Mia

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)



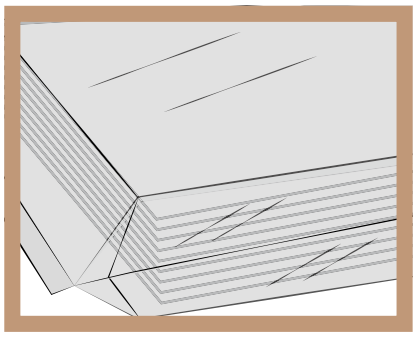
L4,4xH3,4cm

- 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 GF



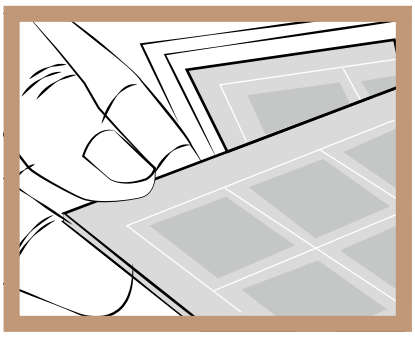
L2,8cm

- 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 GF



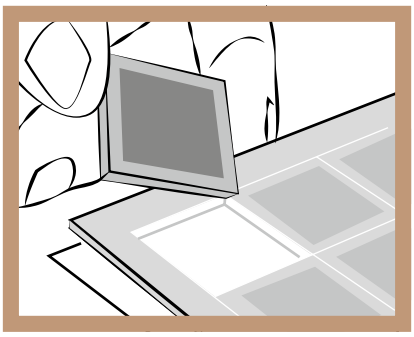
Pack protettivo

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


Pasticceria
Mia

Cioccolato
CHOCOLATE





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Thin chocolate decorations

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Blister chocolate decorations

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Raspberry Chocofruit

104 **Cioccolato bianco con pistacchio**
White chocolate with pistachio







106 **Cioccolato bianco al caramello**
White chocolate with caramel

108 **Trasferelli**
Transfer sheets

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

Cioccolato chablon

Thin Chocolate Plaques • Gotowe czekoladowe plakietki
Gebrauchsfertige Schokoladendekore • Decoraciones de
chocolate superfino • Decorações de chocolate finas

CHOCO Golden Touch

1Kit = 5 pz - 1 conf = 125pz



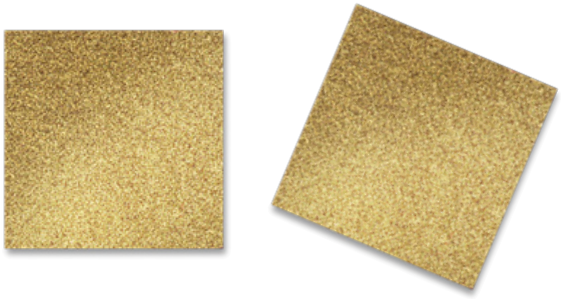
92135 - ❖ - cm: Ø2,5-4,5~ - pz: 25Kit -

1Kit = 5 pz - 1 conf = 125pz



92143 - ❖ - cm: Ø2,4-5~ - pz: 25Kit -

92163 - ❖ - cm: L2,8
pz: 240 -





Cioccolato chablon

Thin Chocolate Plaques • Gotowe czekoladowe plakietki
Gebrauchsfertige Schokoladendekore • Decoraciones de chocolate superfino • Decorações de chocolate finas



92197 - cm: L9 - pz: 76 -



92198 -





92203 - 2 -



78170 -
cm: L4,5 - pz: 96



78158 -



78356 -



92047 -



92150 -

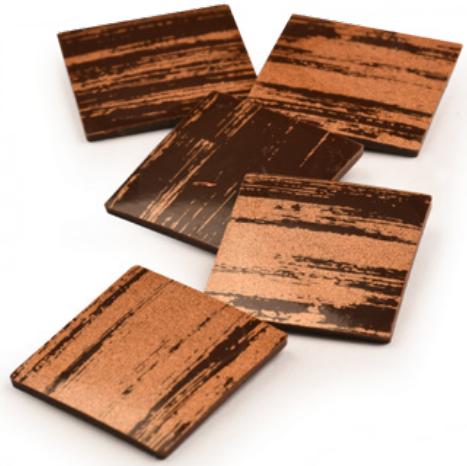

Pasticceria
Mia

Cioccolato chablon

Thin Chocolate Plaques • Gotowe czekoladowe plakietki
Gebrauchsfertige Schokoladendekore • Decoraciones de
chocolate superfino • Decorações de chocolate finas



92098 - cm: Ø2,8 - pz: 240 -



92099 - cm: L2,8 - pz: 240 -

1Kit = 5pz - 1conf = 150pz



92100 - cm: Ø2,5-5
pz: 30Kit -



92101 - cm: L9
pz: 76 -

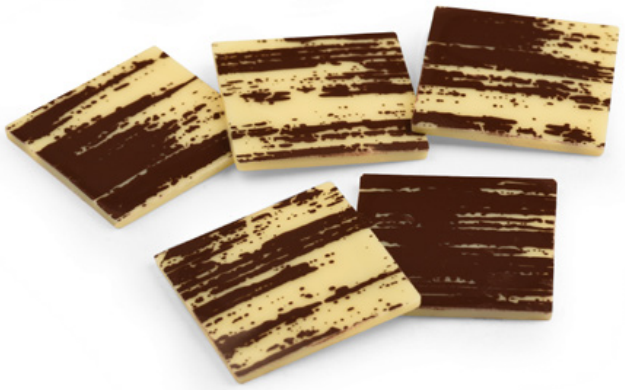

Pasticceria
Mia

Cioccolato chablon

Thin Chocolate Plaques • Gotowe czekoladowe plakietki
Gebrauchsfertige Schokoladendekore • Decoraciones de
chocolate superfino • Decorações de chocolate finas



92154 - - cm: Ø2,8 - pz: 240 -



92155 - - cm: L2,8 - pz: 240 -



1Kit = 5pz - 1conf = 150pz

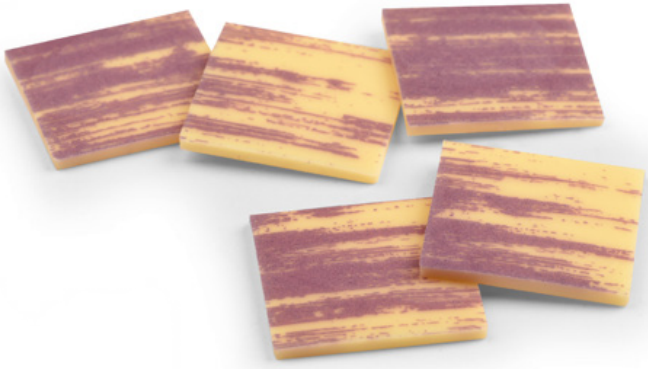
92156 - - cm: Ø2,5-5 - pz: 30Kit -

92157 - - cm: L9
pz: 76 -





92094 - - cm: Ø2,8 - pz: 240 -



92095 - - cm: L2,8 - pz: 240 -

1Kit = 5pz - 1conf = 150pz



92096 - - cm: Ø2,5-5 - pz: 30Kit -

92097 - - cm: L9
pz: 76 -



Cioccolato chablon

Thin Chocolate Plaques • Gotowe czekoladowe plakietki
Gebrauchsfertige Schokoladendekore • Decoraciones de chocolate superfino • Decorações de chocolate finas



78350 - - cm: L9 - pz: 76 -

Sfere 3D

3D spheres



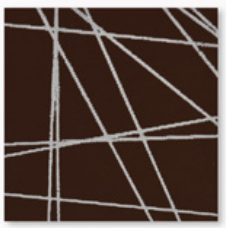
78370 - - 6g
cm: Ø2,8 - pz: 96

Assortito tondo e ovale!

Oval and round assorted!



78536 - - 2 - cm: Ø2/L2,5xH2
pz: 240 -



78342 -
cm: L2,8 - pz: 240



78337 - - cm: L9 - pz: 76 -



78338 -
cm: L2,8 - pz: 240

Assortito tondo e ovale!

Oval and round assorted!



78535 - - 2
cm: Ø2/L2,5xH2 - pz: 240 -



1Kit = 5pz - 1conf = 125pz

92219 NEW -

cm: Ø2,5-H4,5~ - pz: 25Kit

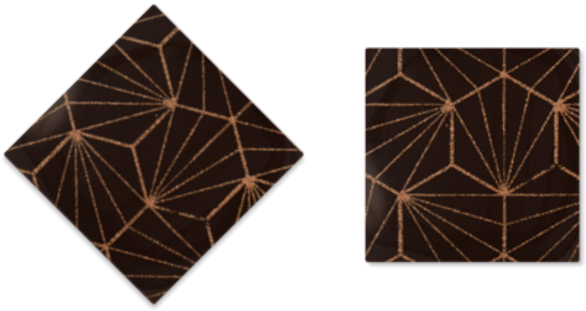


Cioccolato chablon

Thin Chocolate Plaques • Gotowe czekoladowe plakietki
Gebrauchsfertige Schokoladendekore • Decoraciones de
chocolate superfino • Decorações de chocolate finas



78405 - - cm: L9
pz: 76 -



78407 -
cm: L2,8 - pz: 240



78315 - - cm: L9
pz: 76 -



78314 -
cm: L2,8 - pz: 240





1Kit = 5pz - 1conf = 150pz

78331 - ◈ - cm: Ø2,5-5 - pz: 30Kit -

Cioccolato chablon

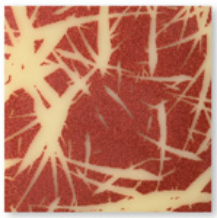
Thin Chocolate Plaques • Gotowe czekoladowe plakietki
Gebrauchsfertige Schokoladendekore • Decoraciones de
chocolate superfino • Decorações de chocolate finas







78467 - - cm: L9 - pz: 76 -



78465 - cm: L2,8 - pz: 240



78432 - -



78412 -



78434 - -



78436 -

Cioccolato chablon

Thin Chocolate Plaques • Gotowe czekoladowe plakietki
Gebrauchsfertige Schokoladendekore • Decoraciones de
chocolate superfino • Decorações de chocolate finas



92137 - - cm: L2,8 - pz: 240 - GF

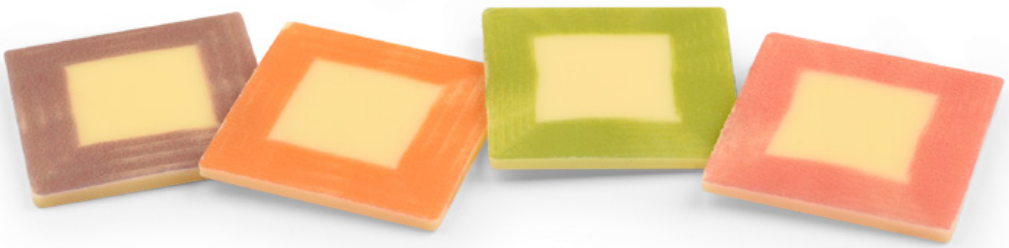


92138 - - cm: L9 - pz: 76 - GF

1Kit = 5pz - 1conf = 150pz



92139 - - cm: Ø2,5-5 - pz: 30Kit - GF



92103 - ■■■ 4 -
cm: L2,8 - pz: 240 - GF



92102 - ■■■ 4 -
cm: Ø2,8 - pz: 240 - GF



1Kit = 5pz - 1conf = 150pz

92104 -

cm: Ø2,5-5 - pz: 30Kit -

Cioccolato chablon

Thin Chocolate Plaques • Gotowe czekoladowe plakietki
Gebrauchsfertige Schokoladendekore • Decoraciones de
chocolate superfino • Decorações de chocolate finas



92089 - 2 -
cm: L2,6xH3,6 - pz: 90 - GF



92090 - 3 -
cm: L2,7x3,8 - pz: 90 - GF



92121 - 9 -
cm: Ø2 - pz: 225 - GF



92123 - 6 -
cm: L1,6xH1,5 - pz: 216 - GF

Design floreale delicato

Fiori e foglie eleganti per creare atmosfere sofisticate.



Delicate floral design: elegant flowers and leaves to create sophisticated atmospheres.

Cioccolato chablon

Thin Chocolate Plaques • Gotowe czekoladowe plakietki
Gebrauchsfertige Schokoladendekore • Decoraciones de chocolate superfino • Decorações de chocolate finas

Per un tocco leggero e vivace!

Graziose farfalle in un kit versatile, ideale per torte e monoporzioni

Tutto in un solo kit!



78463 - - 2 - cm: L4,5/6xH3/4 - pz: 24Kit -



1Kit = 3pz - 1conf = 72pz



Cioccolato chablon

Thin Chocolate Plaques • Gotowe czekoladowe plakietki
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 -

Cioccolato in blister

Blister Chocolate Decorations • Dekoracje czekoladowe w blistrach
Schoko-Dekore (in Gießform) • Choco blister • Choco blister





78414 - - 19g - cm: Ø3,5/8 - pz: 16 -

3 cioccolati in una sola confezione!

3 chocolates in one box

1Kit = 5pz - 1conf = 120pz



8Kit

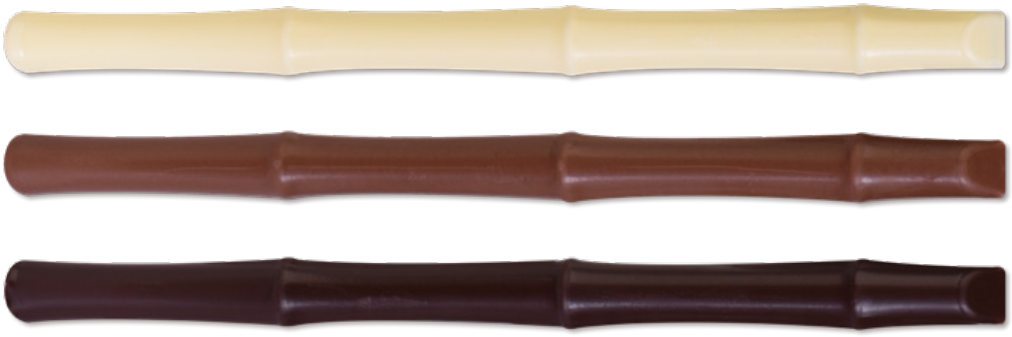
8Kit

8Kit

78000 - - 12,5g/Kit - cm: Ø1,7-4,5 - pz: 24Kit -

3 cioccolati in una sola confezione!

3 chocolates in one box



35395 - - 5g - cm: L14~- pz: 144 -

Cioccolato in blister

Blister Chocolate Decorations • Dekoracje czekoladowe w blistrach
Schoko-Dekore (in Gießform) • Choco blister • Choco blister



78419
- 2,5g
cm: Ø3,5 - pz: 144



78255 - - 6,5g - cm: L6~
pz: 48 -



78020 - - 4g
cm: L3xH4 - pz: 180 -

Stelle & Sfere 3D



78183
- 4,2g
cm: Ø3 - pz: 72 -



78426
- 6g
cm: Ø2,8 - pz: 96 -



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



34175 - -



34238 - mat: BC -



34000

3 - - cm: Ø3,5xH4,5 - pz: 300~
cf: 360g -



32533

- 7g - cm: Ø5xH2 - pz: 168 -



34009 - - cm: L1~- cf: 1kg-



34008 - -

L'ESSENZA DEL *cioccolato*



ELEGANZA E GUSTO ALLO STATO *puro!*



The essence of **chocolate**: elegance and **pure taste**!

Cioccolato in blister

Blister Chocolate Decorations • Dekoracje czekoladowe w blistrach
Schoko-Dekore (in Gießform) • Choco blister • Choco blister



92117 - ■■■ 3
- 4,87g - cm: L4,6xH4 - pz: 45 - GF AZO

Decorazione a rilievo
Embossed decoration



92115 - ■■■ 3
- 4g - cm: L3,8 - pz: 48 - GF AZO



92069 - - 2,1g - cm: Ø3,4
pz: 72 - GF AZO



92082 - - 1,75g - cm: L3,4xH3
pz: 72 - GF AZO

3 cioccolati in una sola confezione!

3 chocolates in one box



92114 - - 5g
cm: Ø3,6 - pz: 45 -







92159 - - 3,7g - cm: L6,3xH2
pz: 64 -

Cioccolato in blister

Blister Chocolate Decorations • Dekoracje czekoladowe w blistrach
Schoko-Dekore (in Gießform) • Choco blister • Choco blister



cm: Ø2,5 - 32pz



cm: L2xH2,5 - 32pz



cm: Ø2,2 - 16pz



cm: L3xH2 - 36pz



cm: Ø2,2 - 12pz

92218 NEW - 17 - 1,34g - cm: Ø2/3,5 - pz: 128 - GF



92093

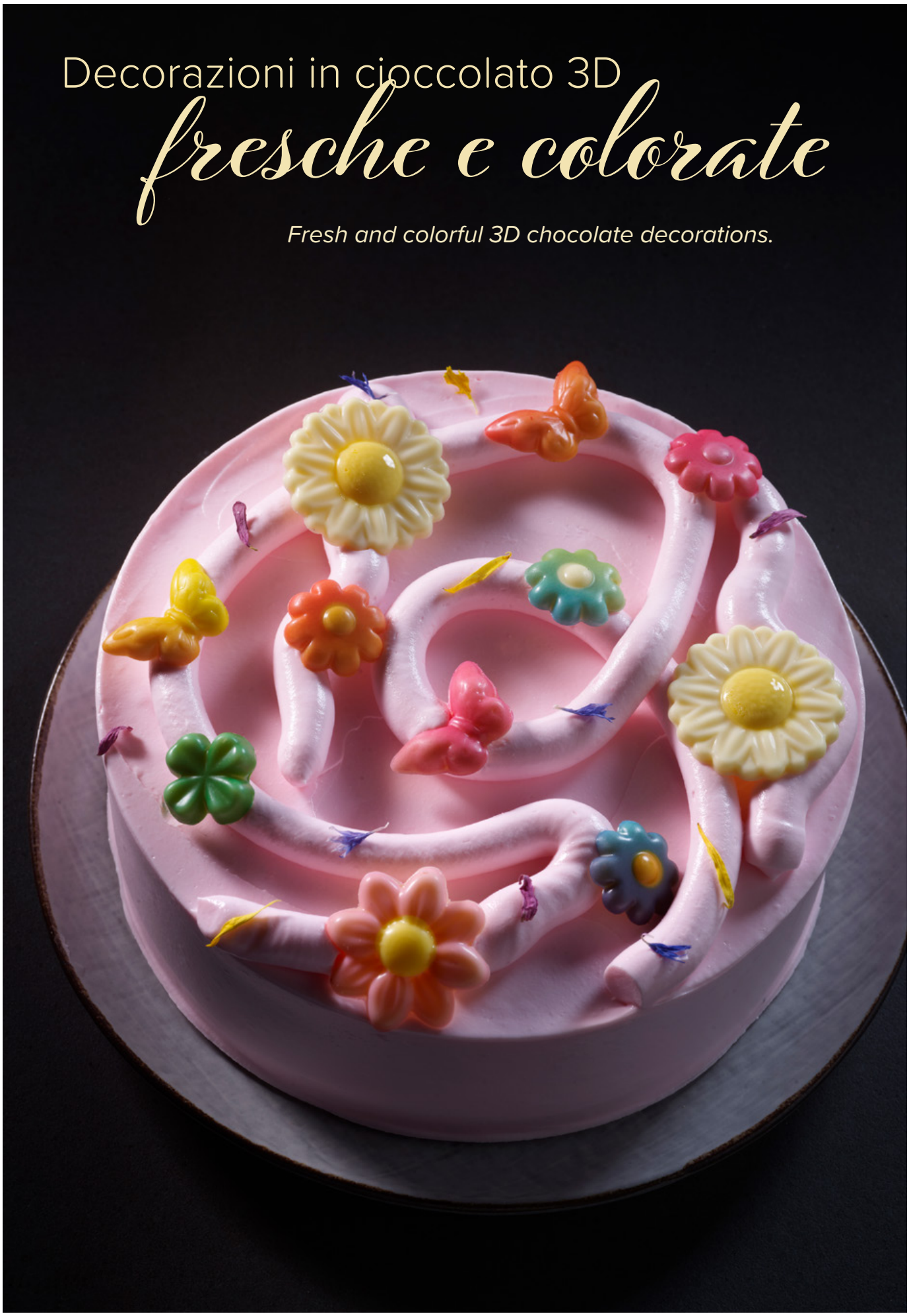
3 - 3,6g

cm: Ø3,5 - pz: 90

GF AZO

Decorazioni in cioccolato 3D *fresche e colorate*

Fresh and colorful 3D chocolate decorations.



Cioccolato in blister

Blister Chocolate Decorations • Dekoracje czekoladowe w blistrach
Schoko-Dekore (in Gießform) • Choco blister • Choco blister



78139 - 4 - - 2g
cm: Ø3,5 - pz: 144 - GF



78388 - 4 - - 3,7g - cm: Ø3,5~ - pz: 144 - GF



78437 - 4 -
1,5g - cm: Ø2,5~ - pz: 210 - GF



92122
4 - - 2,9g
cm: L2,6xH3,4
pz: 72 - GF



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



78181 - 6 - - 2g - cm: L max 4~ - pz: 168 -



78284

5 - - 1,4g - cm: L1,5 - pz: 100 -



78254

2 - - -

Cioccolato in blister

Blister Chocolate Decorations • Dekoracje czekoladowe w blistrach
Schoko-Dekore (in Gießform) • Choco blister • Choco blister



1Kit =2pz 1 conf = 48pz

92126 - □□□ 4

- 6g/Kit - cm: L2,5xH4,3 - pz: 24Kit - GF















78504 - ■■ 2 - ◆◆ - 3,9g
cm: L4 - pz: 64 - GF AZO



Cioccolato in blister

Blister Chocolate Decorations • Dekoracje czekoladowe w blistrach
Schoko-Dekore (in Gießform) • Choco blister • Choco blister

1Kit =3pz 1 conf = 60pz



Ø3 cm



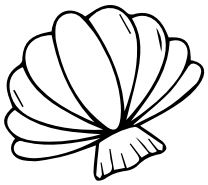


92158 - 2 - - 7,5g/Kit - pz: 20Kit -

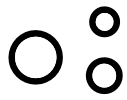
L2xH4,2 cm



L3,8xH4,5 cm

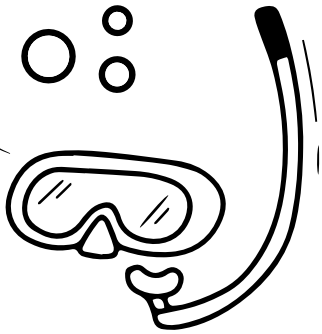


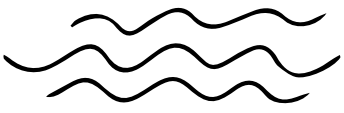


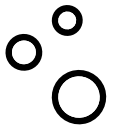




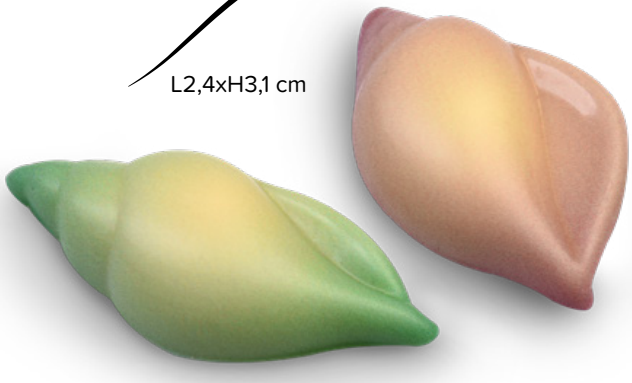
Let's dive







L2,4xH3,1 cm

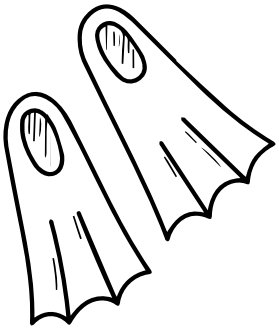


92152 - 3 -

4,8g - pz: 72 -



L3,3xH3 cm




Pasticceria
Mia

Decorazioni in blister al gusto di cioccolato bianco

White chocolate-flavored decorations in blister packs • Dekoracje z białej czekolady w blistrach
Dekorationen mit weißem Schokoladengeschmack in Blisterpackungen
Decoraciones en blister, con sabor a chocolate blanco • Decorações em blister, com sabor a chocolate branco



92202 - 3 - 8,8g
cm: H max 5 - pz: 48
mat: SURR.BCO - GF

Entra nel mondo *fatato* di Modecor!

Step into the enchanted world of Modecor!



L5,1xH2,6cm

1Kit =3pz 1 conf = 60pz

92153

- 13,2g/Kit - pz: 20Kit - GF



L3,7xH2,5cm



L3,2xH3cm

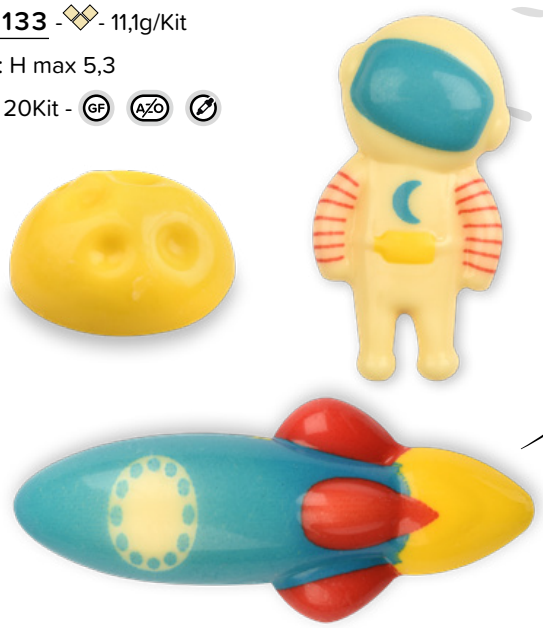


Cioccolato in blister

Blister Chocolate Decorations • Dekoracje czekoladowe w blistrach
Schoko-Dekore (in Gießform) • Choco blister • Choco blister

1 Kit = 3pz 1 conf = 60pz

92133 - 11,1g/Kit
cm: H max 5,3
pz: 20Kit -



READY TO SPACE





Sfere 3D
3D spheres

92134 - 4 - 5,8g - cm: Ø2,6 - pz: 96 -



Cioccolato in blister

Blister Chocolate Decorations • Dekoracje czekoladowe w blistrach
Schoko-Dekore (in Gießform) • Choco blister • Choco blister

Sweet party vibes



92111 - 2 - - 8,6g
cm: L4,2xH5 - pz: 60 - GF



92113 - 6
- 3,1g - cm: Ø3 - pz: 72 - GF

Decorazioni in blister al gusto di cioccolato bianco

White chocolate-flavored decorations in blister packs • Dekoracje z białej czekolady w blistrach
Dekorationen mit weißem Schokoladengeschmack in Blisterpackungen
Decoraciones en blister, con sabor a chocolate blanco • Decorações em blister, com sabor a chocolate branco

92207 NEW - 5,2g - cm: L6,2xH3,7 - pz: 48
mat: SURR.BCO - GF





Cioccolato in blister

Blister Chocolate Decorations • Dekoracje czekoladowe w blistrach
Schoko-Dekore (in Gießform) • Choco blister • Choco blister



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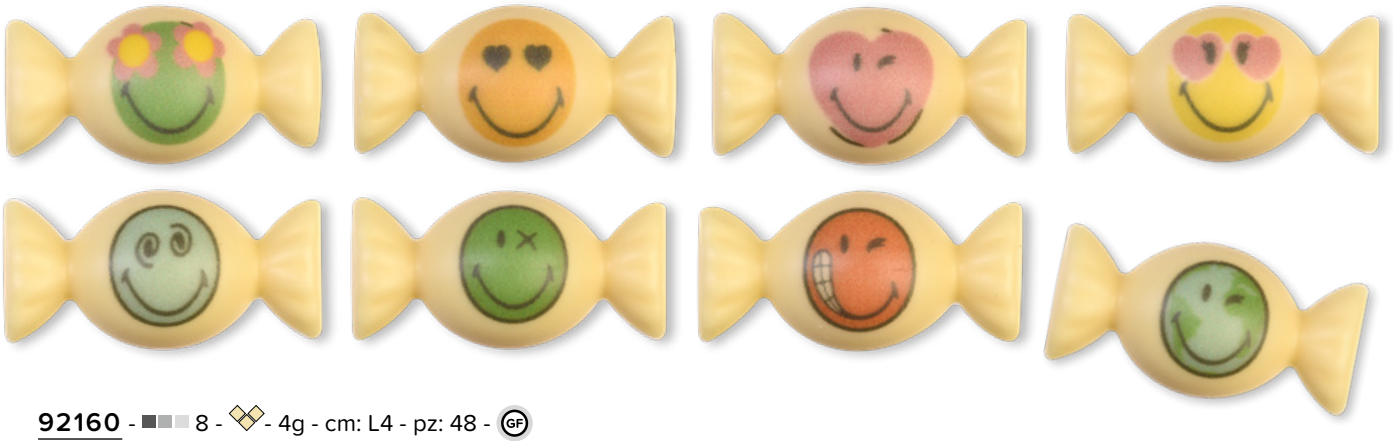
TM & © Smiley

Cioccolato in blister - *Blister chocolate decorations*



92162
8 - - 1,8g
cm: Ø3~ - pz: 64 -



92160 - 8 - - 4g - cm: L4 - pz: 48 -



Uova 3D
3D Eggs

92161 - 8 - - 7g
cm: H4~ - pz: 64 -

SMILEY WORLD®

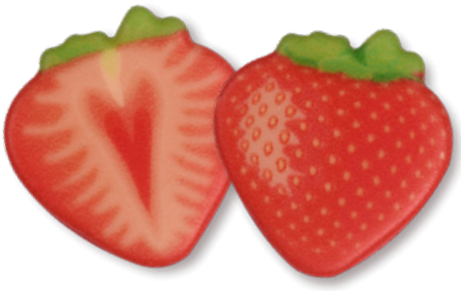
TM & © Smiley

Cioccolato in blister

Blister Chocolate Decorations • Dekoracje czekoladowe w blistrach
Schoko-Dekore (in Gießform) • Choco blister • Choco blister



92213 NEW - 4 - - 4,5g - cm: H4~ - pz: 64 - GF



78179 - 2 - - 2,6g - cm: L3,5 - pz: 120 - GF

MEZZO limone 3D



78521 - - 4,3g - cm: H3,5 - pz: 72 - GF



78362 - 4 - - 2,5g - cm: Ø3~ - pz: 144 - GF

Avocado 3D con simpatiche emoji *per un tocco unico e giocoso!*



3D avocados with cute emojis for a unique and playful touch!

Decorazioni in blister al gusto di cioccolato bianco

White chocolate-flavored decorations in blister packs • Dekoracje z białej czekolady w blistrach • Dekorationen mit weißem Schokoladengeschmack in Blisterpackungen Decoraciones en blister, con sabor a chocolate blanco • Decorações em blister, com sabor a chocolate branco





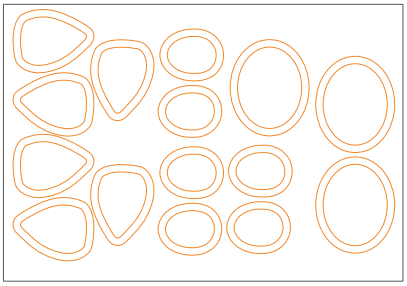




92205 - NEW

3 - - 20g/Kit - pz: 12Kit

mat: SURR. BCO - GF



1Kit =5pz 1 conf = 60pz

L3,2xH4,5 cm

L2,5xH3,3 cm

L5,5xH4,3 cm

Componi, Personalizza, Decora!
Dolci musetti che conquistano tutti

In ogni confezione trovi le forme in cioccolato per dare vita a 3 animaletti: volpe, cane e maialino

Assemble, Personalize, Decorate!
Sweet little faces everyone will love.
Each pack contains the chocolate details to compose 3 adorable animals:
a fox, a dog, and a piglet



Cioccolato in blister

Blister Chocolate Decorations • Dekoracje czekoladowe w blistrach
Schoko-Dekore (in Gießform) • Choco blister • Choco blister



78519 - ■■■ 8 - ◆◆ - 3,2g - cm: H max 3,8 - pz: 96 - GF







78529 - ■■■ 8 - ◆ - 3,2g - cm: H max 3,8 - pz: 96 - GF

Cioccolato in blister

Blister Chocolate Decorations • Dekoracje czekoladowe w blistrach
Schoko-Dekore (in Gießform) • Choco blister • Choco blister



Ø3,7 cm



L4xH4,3 cm



1Kit =3pz 1 conf = 75pz

92131 - - 12,4g/Kit - pz: 25Kit -



L5,4xH2,6 cm

È il momento di giocare!

It's game time!



L2,5xH5 cm

1Kit =2pz 1 conf = 64pz



Ø3,3 cm

92132 - - 5,4g/Kit - pz: 32Kit -

1Kit =3pz 1 conf = 60pz



Ø3,7 cm



L2,5xH3 cm



L5,2x2,3 cm

92130 - - 12,6g/Kit
pz: 20Kit -


HAPPY
BIRTHDAY

Cioccolato in blister

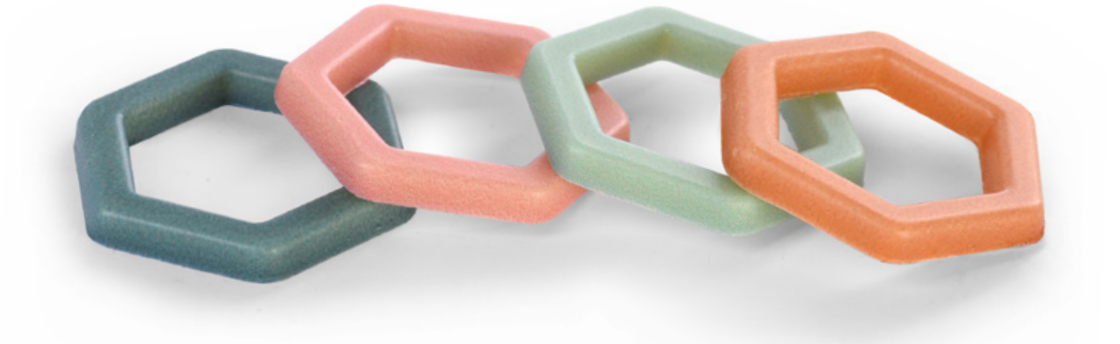
Blister Chocolate Decorations • Dekoracje czekoladowe w blistrach
Schoko-Dekore (in Gießform) • Choco blister • Choco blister



92106 - 4 - 2,2g - cm: Ø3,4 - pz: 72 - GF



92107 - 4 - 2,2g - cm: L3,4xH3 - pz: 72 - GF



92109 - 4 - 2,4g - cm: L3,2xH3,7 - pz: 66 - GF



Cioccolato in blister

Blister Chocolate Decorations • Dekoracje czekoladowe w blistrach
Schoko-Dekore (in Gießform) • Choco blister • Choco blister



COLOR *power!*



92110 - ■■□ 2
- 2,8g - cm: L3,8xH2,5 - pz: 64 - GF



92140 - ■■■ 5 - ◆◆ - 4,5g
cm: L3,2xH4,2 - pz: 120 - GF



92108 - ■■■ 5 - ◆◆ - 3g - cm: Ø3,8 - pz: 144 - GF

Cioccolato in blister

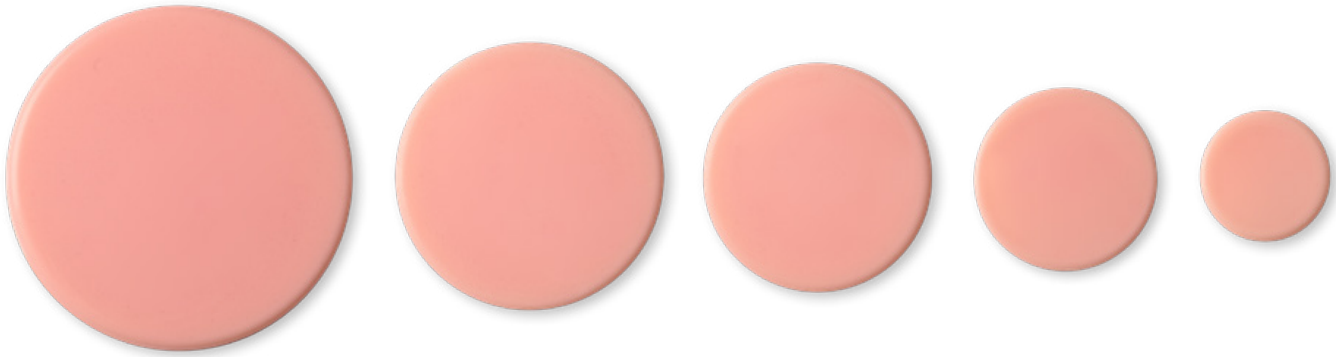
Blister Chocolate Decorations • Dekoracje czekoladowe w blistrach
Schoko-Dekore (in Gießform) • Choco blister • Choco blister

3 colori
in una sola confezione!
3 colours in one box

1Kit = 5pz - 1conf = 120pz



8Kit



8Kit



8Kit

78459 - 3 - - 12,5g/Kit - cm: Ø1,7-4,5 - pz: 24Kit -


Mia

Cioccolato in blister

Blister Chocolate Decorations • Dekoracje czekoladowe w blistrach
Schoko-Dekore (in Gießform) • Choco blister • Choco blister



78395 - ■■□ 4 - ◈ - 4g
cm: L4 - pz: 96 - GF

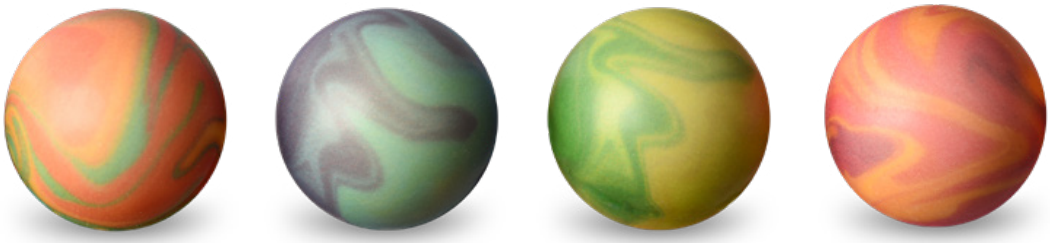


78516 - ■■□ 6 - ◈ - 2,5g
cm: Ø3 - pz: 144 - GF



92134 - ■■□ 4 - ◈ - 5,8g - cm: Ø2,6 - pz: 96 - GF

Sfere 3D
3D spheres



78523 - ■■□ 4 - ◈ - 6g - cm: Ø2,8 - pz: 96 - GF



78426 - 6g - cm: Ø2,8 - pz: 96 -

Sfere 3D



78370 -



78290



78335L



78335E



78335C



78532









78430 - 4 - 12g - cm: Ø3,5 - pz: 48 -

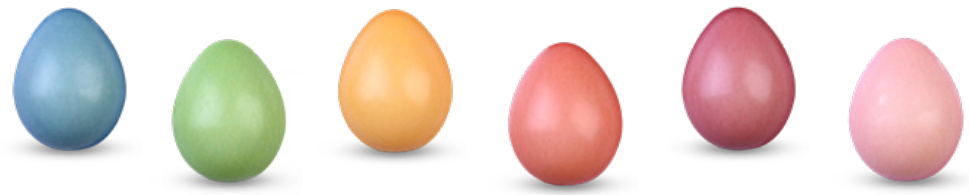
Cioccolato in blister

Blister Chocolate Decorations • Dekoracje czekoladowe w blistrach
Schoko-Dekore (in Gießform) • Choco blister • Choco blister



Non sai che colore scegliere?

Le nuove mini decorazioni arcobaleno 3D sono la soluzione ideale per colorare la tua vetrina!



92044 - 6 - - 1,1g - cm: Ø2 - pz: 96 - GF





92043 - ■■■ 6 - ◈ - 1,1g - cm: Ø2 - pz: 96 - GF



92045 - ◈ - GF

CHOCO Fruit

IL CIOCCOLATO INCONTRA LA FRUTTA

GUARDA IL VIDEO
WATCH THE VIDEO

Decorazioni in cioccolato *con granella di lampone!*

Chocolate decorations with raspberry inclusions!



92027 - - cm: L9
pz: 76 - GF



92028 - - cm: L9
pz: 76 - GF AZO





92011 - - 3g - 2
cm: L4xH3,4 - pz: 72 - GF



92007 - - 3g
cm: L3 - pz: 105 - GF



A touch of fruitness on every taste!



92017 - - 12,5g/Kit - cm: Ø1,7/4,5 - pz: 20Kit -

Crea dolci di tendenza

Create trendy sweets!





pistachio LOVERS

GUARDA IL VIDEO
WATCH THE VIDEO



92012 - - 19g
cm: Ø3,5-8 - pz: 32 -

Decorazioni in cioccolato bianco *con pistacchio!*

White chocolate decorations with pistachio.



92014 - - 4,5g
cm: L4xH3 - pz: 100 -



caramel LOVERS

GUARDA IL VIDEO
WATCH THE VIDEO

1Kit = 5pz - 1conf = 125pz



92052 - - cm: Ø2,5-4,5~ - pz: 25Kit -



Decorazioni in cioccolato bianco *al caramello!*

White chocolate caramel decorations!



92021 - - 19g
cm: Ø3,5-8 - pz: 32 -



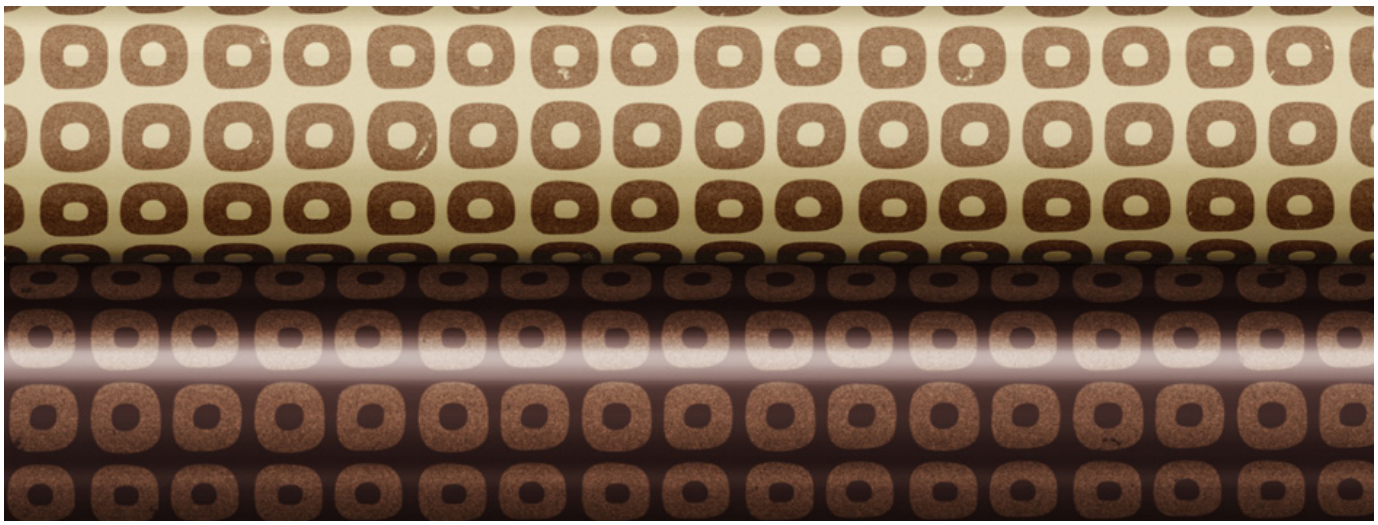
92022 - - 4,5g
cm: L4xH3 - pz: 100

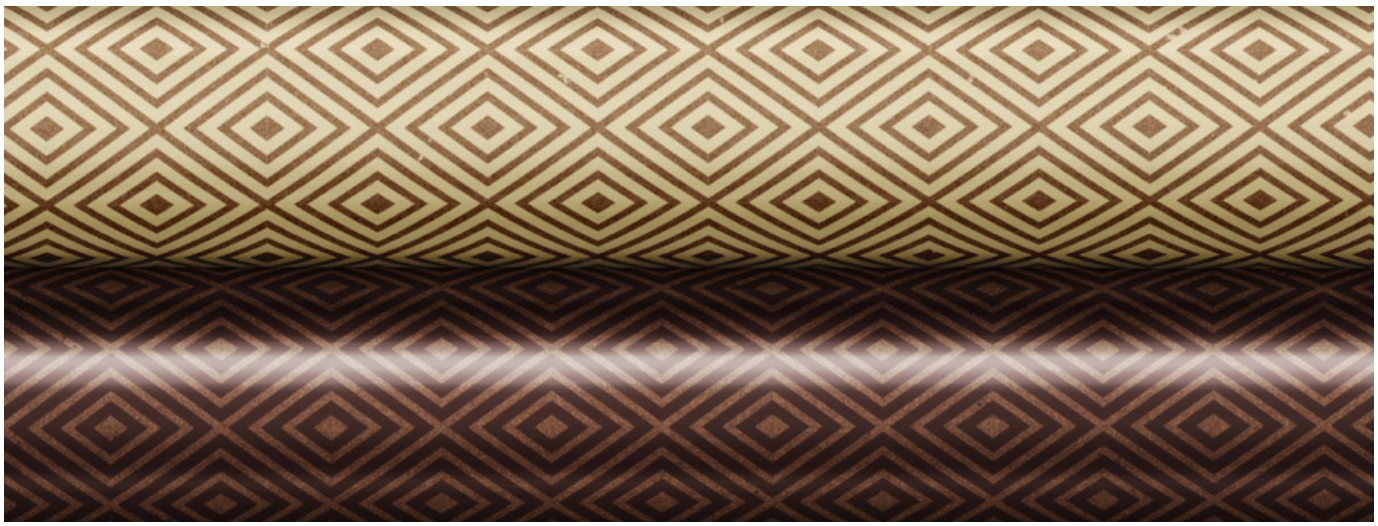
Trasferelli

Transfer sheets • Folie transferowe
Schoko-Abziehfolien • Transfers • Transfere



Con i *trasferelli*
diventa tu l'artista
e scegli la grafica
che più si addice al **tuo stile!**





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



*With our Transfer sheets you become the artist and choose the graphics that suit **your style!***

Trasferelli

Transfer sheets • Folie transferowe
Schoko-Abziehfolien • Transfers • Transfere

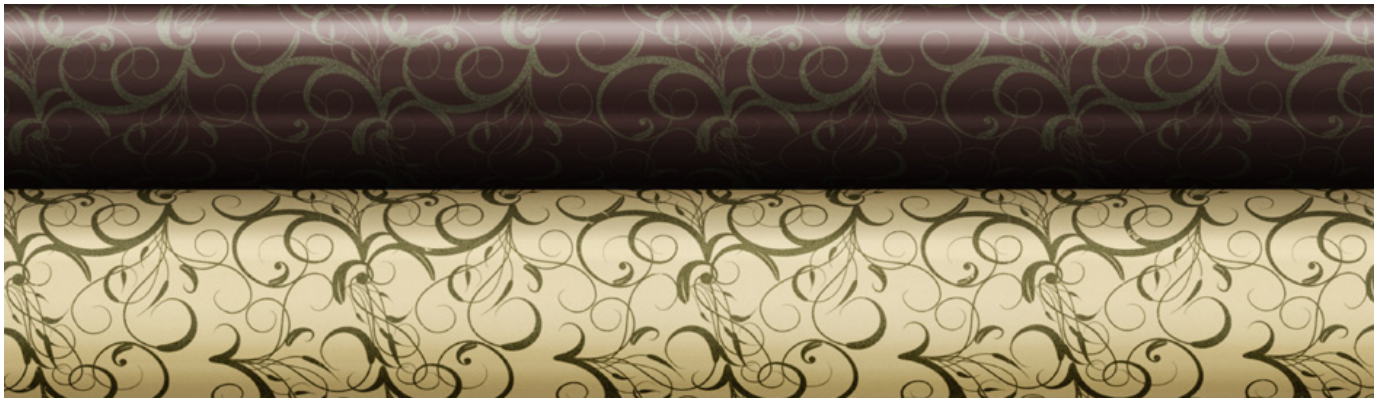








82000 - ■■■ 4 - cm: L30xH40 - pz: 24 -







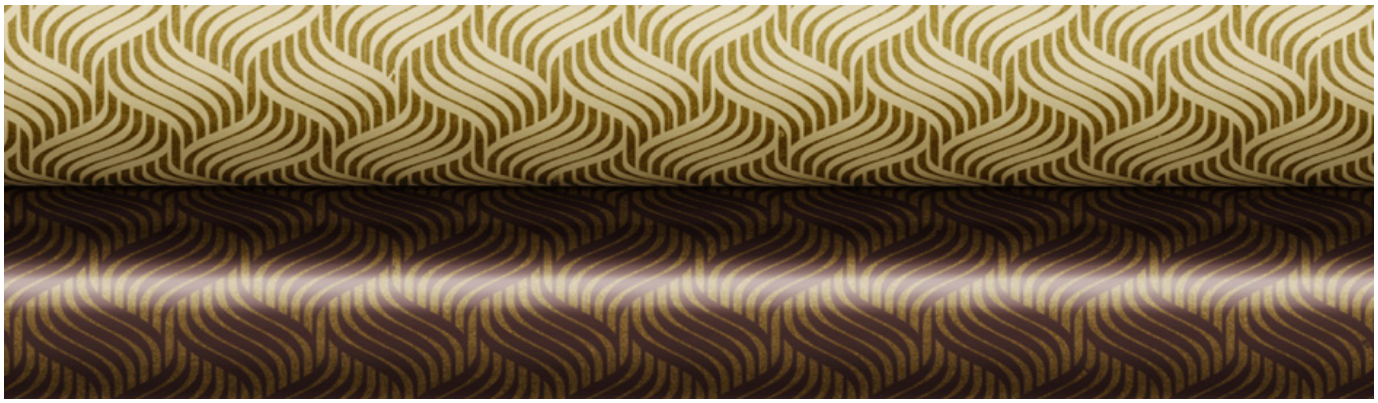


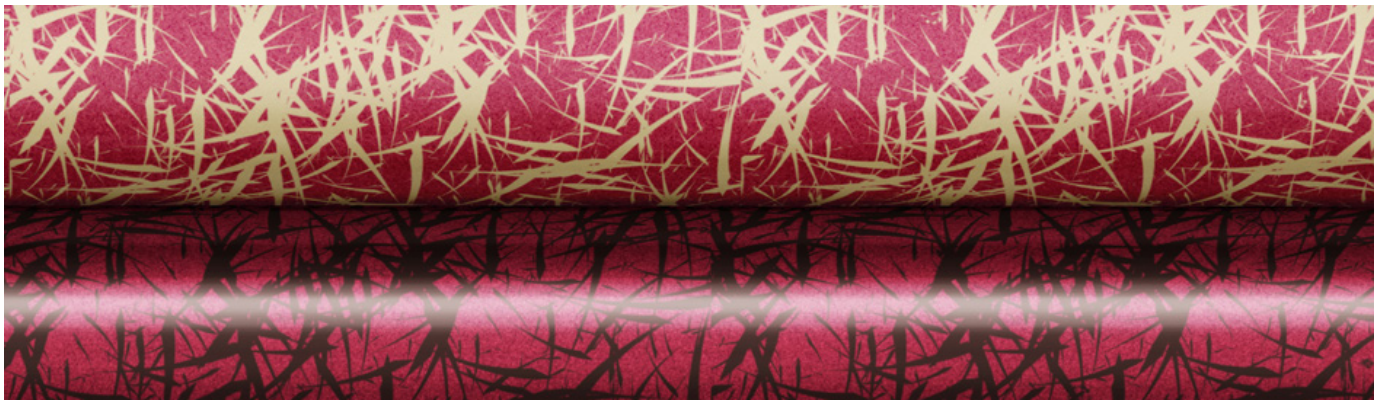
82001 - 4 - cm: L30xH40 - pz: 24 -

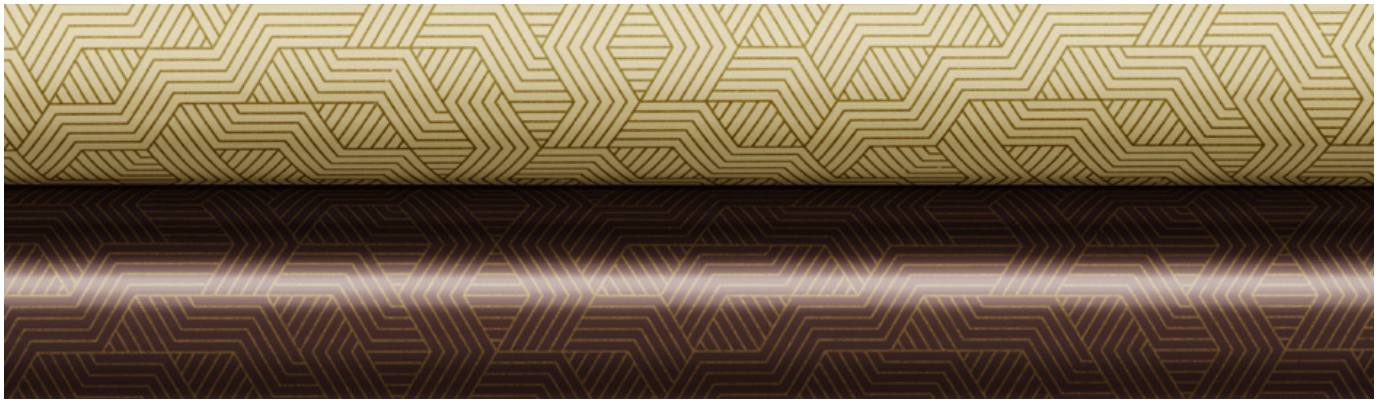
Trasferelli

Transfer sheets • Folie transferowe
Schoko-Abziehfolien • Transfers • Transfere

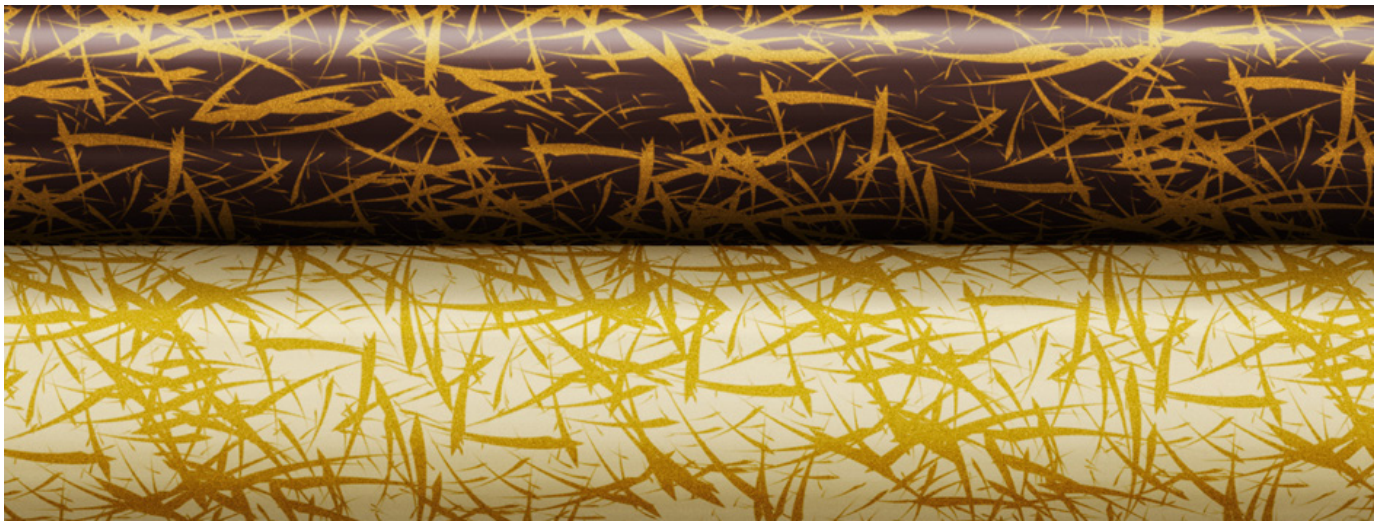






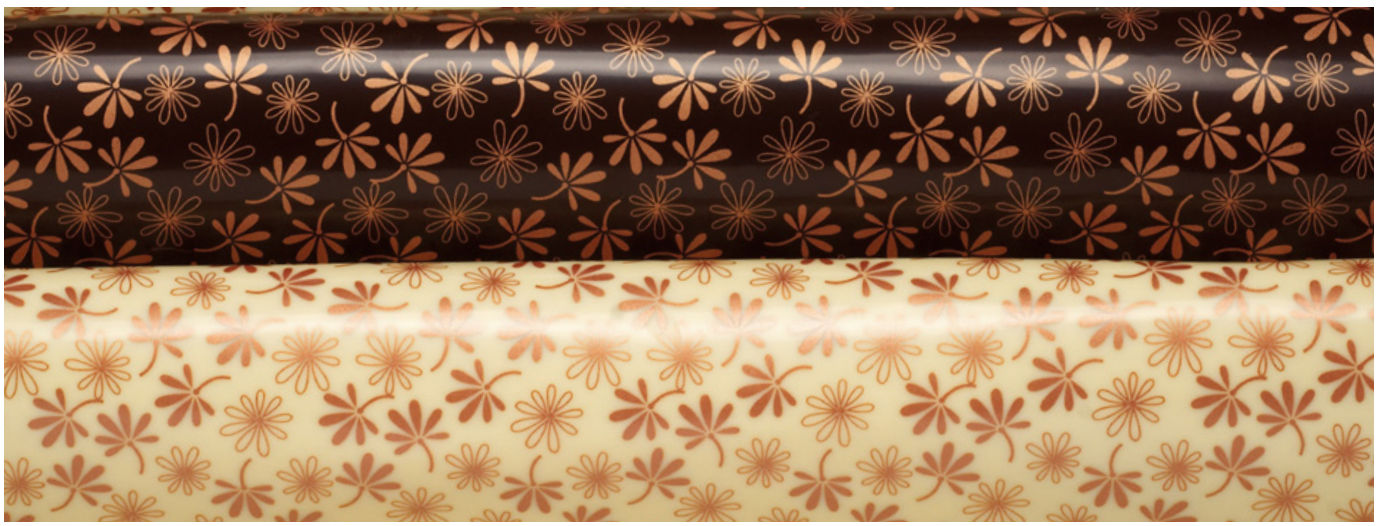


82017 - ■■□ 4 - cm: L30xH40 - pz: 24 -



82008 - cm: L30xH40 - pz: 12 -





81365 - ■■■ 2 - pz: 24 -

Trasferelli

Transfer sheets • Folie transferowe
Schoko-Abziehfolien • Transfers • Transfere







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



Un arcobaleno di combinazioni per colorare *il tuo cioccolato!*

A rainbow of combinations to colour your chocolate!

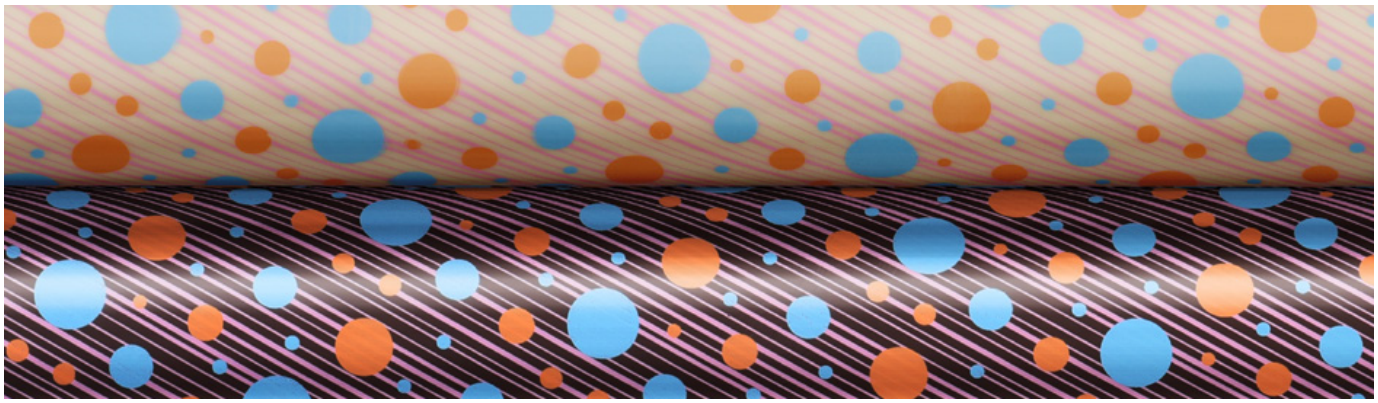
GUARDA IL VIDEO
WATCH THE VIDEO

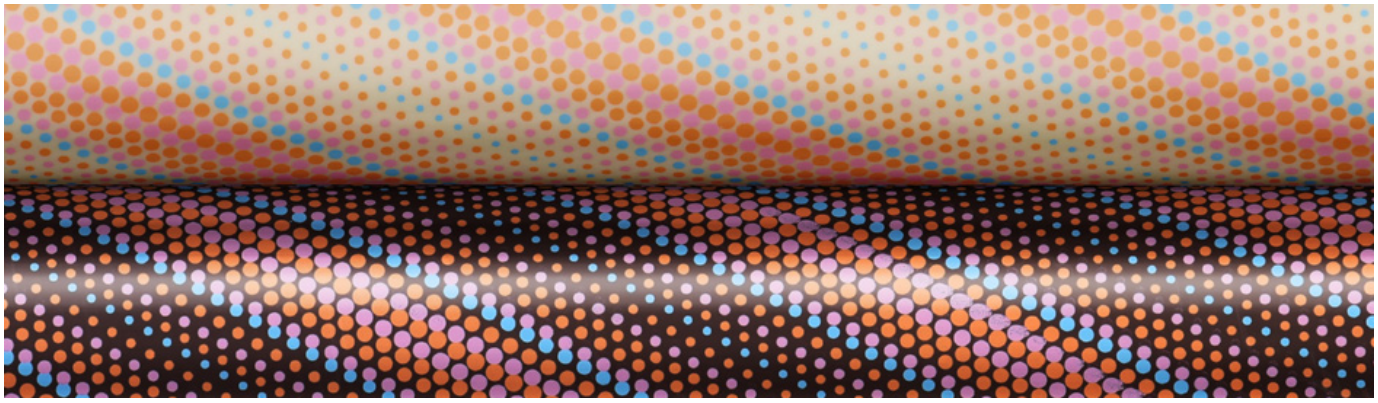
Scopri tutta la linea ColorPaste a pag. 480 Catalogo Generale
Discover the ColorPaste line on page 480 of the General Catalogue

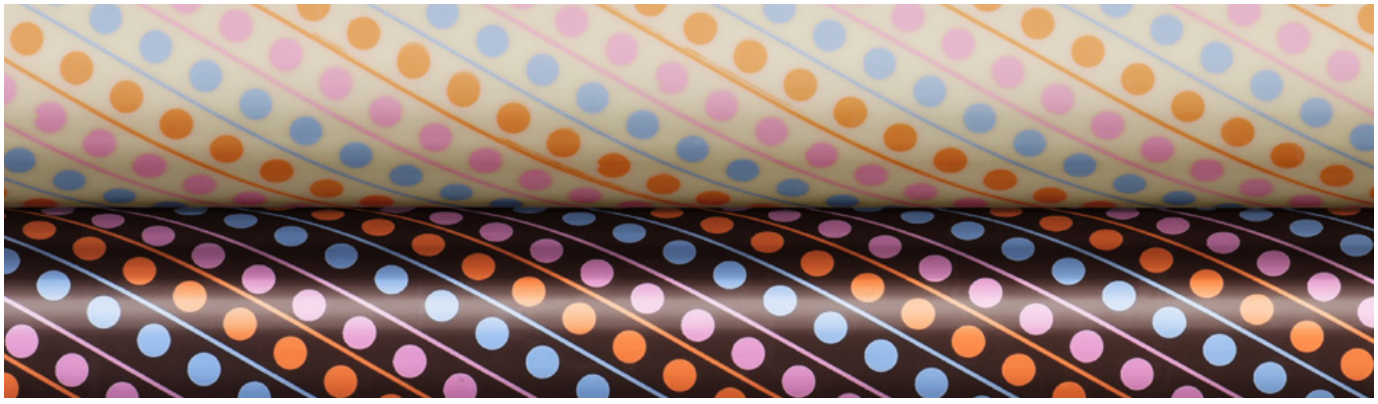
Trasferelli

Transfer sheets • Folie transferowe
Schoko-Abziehfolien • Transfers • Transfere









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

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





81375 - 2 - pz: 24 - GF



82019 - cm: L30xH40 - pz: 12 - GF



82018 - 2 - pz: 24 - GF

Panoramica cioccolato

Shapes and graphic overview Chocolate • Przegląd kształtów i grafik czekoladowych
Übersicht unserer Schoko-Dekore • Visión general gama chocolate • Visão geral gama chocolate



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Panoramica cioccolato

Shapes and graphic overview Chocolate • Przegląd kształtów i grafik czekoladowych
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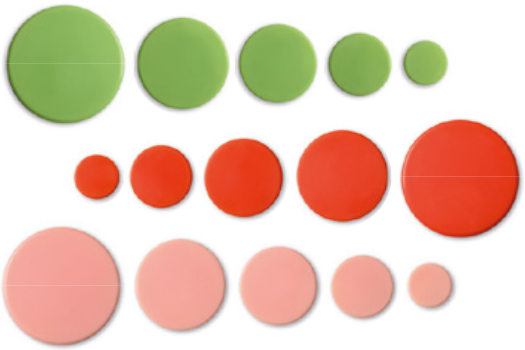

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Panoramica cioccolato

Shapes and graphic overview Chocolate • Przegląd kształtów i grafik czekoladowych
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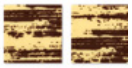

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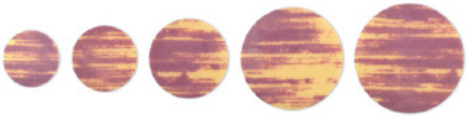

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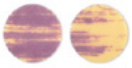

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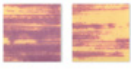

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CHOCO Fruit
IL CIOCCOLATO INCONTRA LA FRUTTA



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pistachio LOVERS



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caramel LOVERS



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Panoramica cioccolato

Shapes and graphic overview Chocolate • Przegląd kształtów i grafik czekoladowych
Übersicht unserer Schoko-Dekore • Visión general gama chocolate • Visão geral gama chocolate



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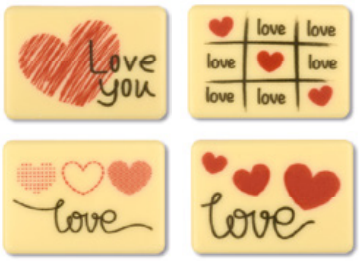

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Panoramica cioccolato

Shapes and graphic overview Chocolate • Przegląd kształtów i grafik czekoladowych
Übersicht unserer Schoko-Dekore • Visión general gama chocolate • Visão geral gama chocolate



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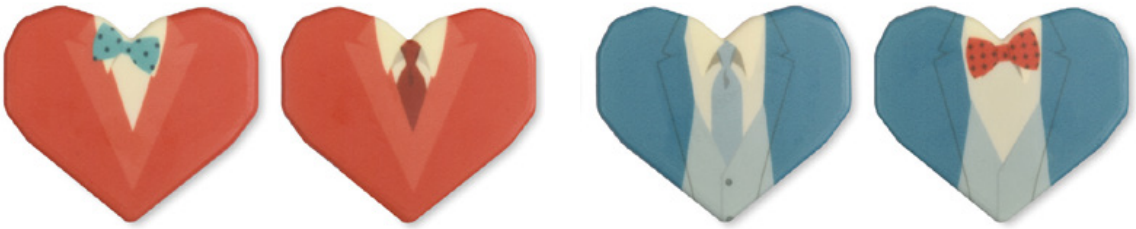

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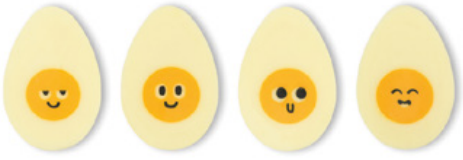

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Modecor®

Golden Touch

Grazie alla **tecnologia esclusiva** di Golden Touch abbiamo creato **qualcosa di straordinario** per voi.

Rivoluziona il tuo concetto di lusso con nuovi prodotti dall'estetica **senza precedenti**

SCOPRI DI PIÙ
Discover more

Thanks to the exclusive technology of Golden Touch we've created something extraordinary for you. Revolutionize your concept of luxury with an extraordinary aesthetic performance.



NUOVE FORME, *infinito* SPLENDORE



Distinctive shapes, endless brilliance

Modecor®

Golden Touch





APPLICAZIONE SUL *Cioccolato*

Application on chocolate



Golden Touch trasforma ogni tuo prodotto in una preziosa pepita d'oro.

Puoi infatti ricoprire tavolette, praline e soggetti di cioccolato.

Puoi usarlo intero o lavorarlo in scaglie e fiocchi.

Golden Touch transforms each of your products into a precious golden nugget:

You can even coat chocolate bars, pralines, macarons, chocolate miniatures and much more.
Every sheet of Golden Touch can be easily adapted to create shavings, flakes or crumbs

APPLICAZIONE SU PASTA DI *Zucchero*

Application on sugar paste





Non dare limiti alla tua voglia di sperimentare, Golden Touch è il prodotto innovativo che ti permetterà di far risplendere qualsiasi creazione tu abbia in mente!

Il formato XL Golden Touch è ideale per ricoprire superfici più ampie come torte da cerimonia.

Don't put limits on your desire to experiment: Golden Touch is the innovative product that will make any creation you have in mind shine!

Our Golden Touch in the XL size. Ideal for covering larger surfaces, such as ceremony cakes.




Modecor
Golden Touch
Pasticceria
Mia


Love

Golden Touch è una innovazione che brilla per la sua resa estetica straordinaria, per la sua praticità e versatilità.

Provalo in applicazione su superfici con glassa e gelatina!

Golden Touch is an innovation that shines for its extraordinary aesthetic performance, its practicality and versatility.

Try it on surfaces with glaze and jelly!

The detail that will make the difference!



Sarà il dettaglio a fare la *differenza*

APPLICAZIONE SU *glassa* e GELATINA

Application on glaze and jelly



Modecor
Golden Touch

Applicazione
SU PRODOTTI DA FORNO IN COTTURA



Application on baked products



Ideale per prodotti
da forno,
resiste in cottura.

Provalo in sfogliatrice,
per un effetto moderno
sulle tue brioches,
croissant, danesi e altre
prelibatezze!

Ideal for baked products,
it resists baking.
Try it in a sheeter, for a modern
effect on your brioches,
croissants and other delicacies!





GUARDA IL VIDEO

Modecor®

Golden Touch





APPLICAZIONE per *gelateria*

Application for gelato



Illumina

ogni tuo prodotto di gelateria,
dagli stecchi alle coppe gelato,
fino ai semifreddi.

Brighten up all your gelato products, from popsicles to sundaes, and even semifreddos.



PRONTO ALL'USO E FACILE DA UTILIZZARE
Basta adagiare l'intero foglio sul tuo cremino,
per un **effetto brillante immediato**.

Il formato XL è adatto sia per le vaschette più grandi che per le vaschette standard: basterà prelevare il foglio dal packaging e piegarlo fino a raggiungere la dimensione desiderata.

READY AND EASY TO USE
Simpy lay the whole sheet on your cremino for an immedate glow effect.

The XL size is suitable for both larger and standard tubs: simply take the sheet from the packaging and fold it to the desired size.

Find out how to do this quickly and easily.



per farti NOTARE, SCEGLIERE, RICORDARE!



Decora i tuoi drink con Golden Touch e rendi unica la tua offerta.

Decorate your drinks with Golden Touch and make your creations special

Golden Touch: the detail that makes you stand out, choose, and remember!

APPLICAZIONE per *ristorazione*

Application for fine dining



Con gli eleganti fogli dorati di Golden Touch, che richiamano la foglia d'oro utilizzata nella ristorazione, puoi ottenere in modo semplice e veloce un risultato altrettanto brillante!

With the elegant golden sheets of Golden Touch, reminiscent of the gold leaf used in fine dining, you can easily and quickly achieve an equally brilliant result!







31400 - cm: L8
pz: 45 -



formato 8x8

8x8 size

Fogli quadrati perfetti per **ricoprire piccole superfici** o per creare scaglie, fiocchi o briciole da utilizzare su cioccolato e dolci mignon.

*Our square sheets are perfect to **cover small surfaces** or creating flakes, chips, or crumbs to use on chocolate and miniature pastries.*

Modecor
Golden Touch

FAI *risplendere* LE TUE CREAZIONI

formato XL

XL size

31401
cm: H28,6xL20
pz: 12 - GF AZO



Ideale per **ricoprire superfici ampie** come torte da cerimonia, oppure come decorazione delle vaschette di cremino in gelateria, fino ad arrivare a prodotti da forno e grandi lievitati.

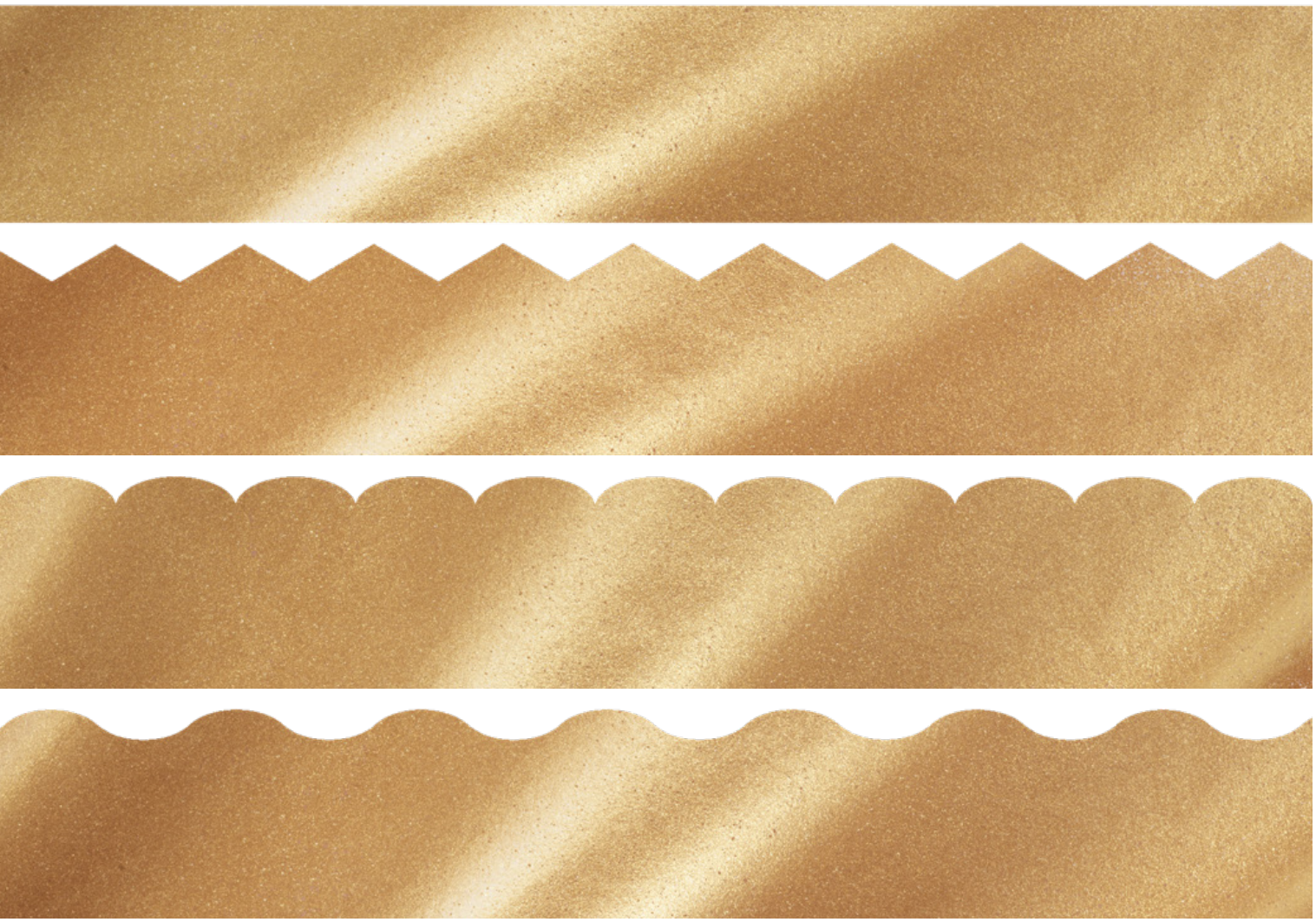
*It is perfect to **cover large surfaces** such as wedding cakes, or to decorate your Cremino, as well as baked products and large leavened products.*

Linea Golden Touch

Golden Touch line • Linia Golden Touch • Golden Touch Linie
Línea Golden Touch • Linha Golden Touch

Girotorta

Cake collar

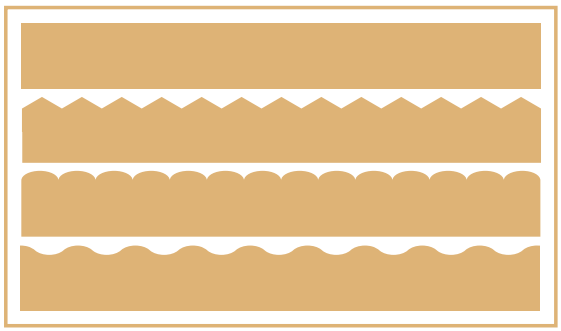


Assortito
Assorted

31418 - 4

cm: L26xH3,3 - pz: 48 -

1 conf.= 4pz x 12 fogli
1 pack = 4pcs x 12 sheets

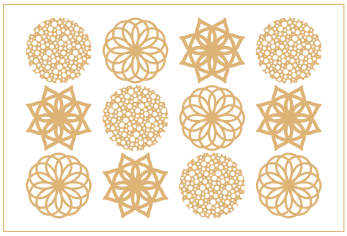



Pasticceria
Mia

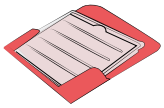
Mono shape

Modecor Golden Touch





1 conf.= 12pz x 8 fogli
1 pack = 12pcs x 8 sheets



New pack

31422 NEW - ■■■ 3 - cm: Ø5,7 pz: 96 -

Nuovo pack in vaschetta

Facilita' di utilizzo e sicurezza





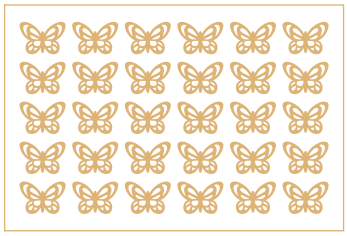


New packaging in tray - Enhanced usability and safety



Mono shape

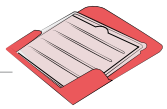
Modecor Golden Touch



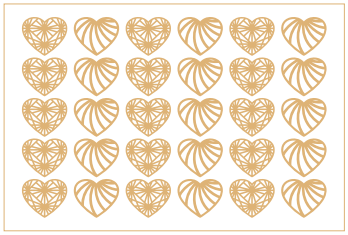


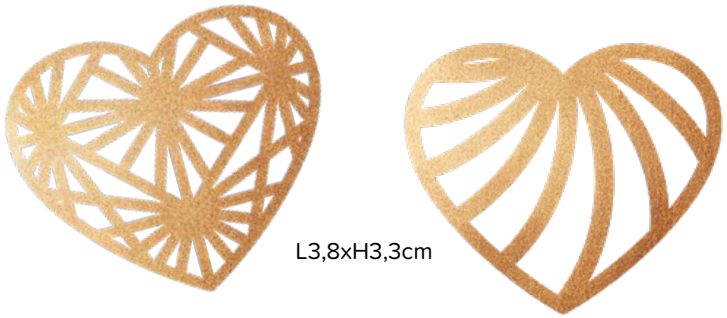
L3,8xH2,7cm

CODICE	PZ			
31425 NEW	240 (30pz x 8 fogli)	●	●	●
31415	360 (30pz x 12 fogli)	●	●	●



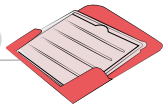
New pack



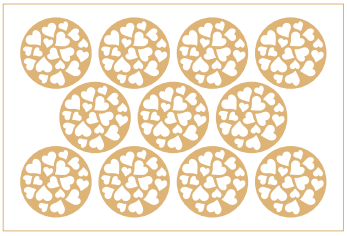


L3,8xH3,3cm

CODICE	PZ			
31424 NEW	240 (30pz x 8 fogli)	●	●	●
31414	360 (30pz x 12 fogli)	●	●	●



New pack



1 conf.= 11pz x 12 fogli
1 pack = 11pcs x 12 sheets



31410 - cm: Ø6,2 - pz: 132 -

Per utilizzare al meglio **Golden Touch** è importante seguire le seguenti istruzioni:

To get the best results with our Golden Touch, follow these instructions:

1

Prima dell'utilizzo assicurarsi di avere le mani perfettamente asciutte o indossare guanti.

Before use, make sure your hands are completely dry or wear gloves.





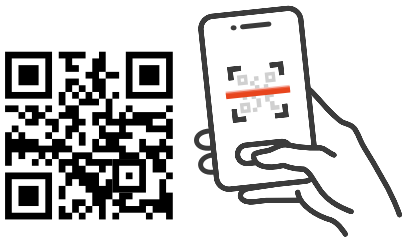
2

Golden Touch presenta due lati distinti: uno luminoso e brillante, l'altro leggermente più ruvido.

Si raccomanda di posizionare il lato ruvido a contatto con la superficie del dolce desiderato, in modo da esaltare al meglio la sua lucentezza.

Our Golden Touch has two different aspects: one shiny and glossy, and the other slightly rougher.

It's recommended to place the rough side against the surface of your dessert to best enhance its shine.



GUARDA IL VIDEO
WATCH THE VIDEO

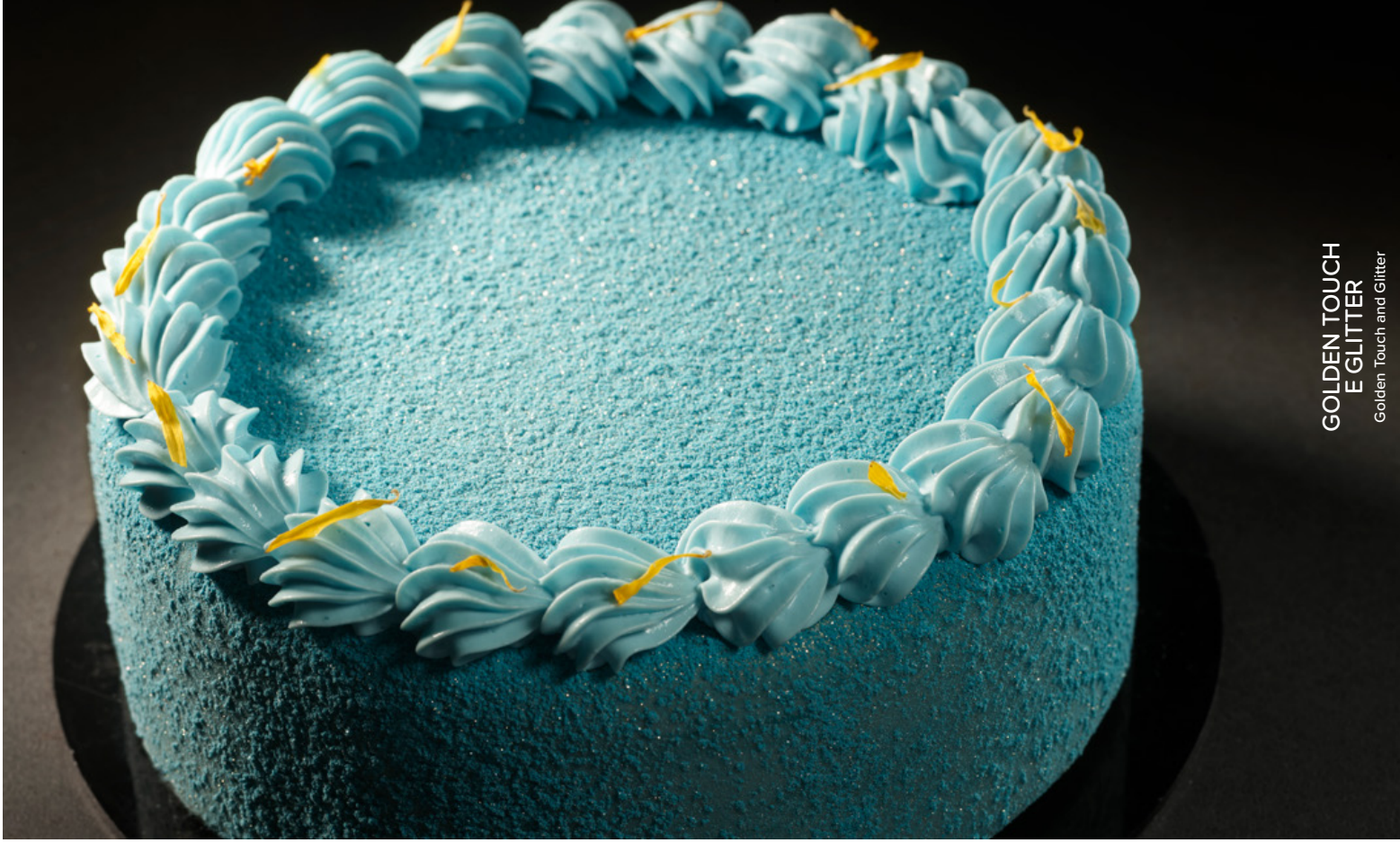
Nuova polvere glitter colorata

New colour glitter powder









il finishing glitterato

per torte, monoporzioni, dessert al piatto e altri prodotti di pasticceria.



For a glittering finish on cakes, single portions, plated desserts, and other pastry products.



Il **pratico dispenser** rende l'applicazione semplice e immediata, per illuminare ogni preparazione

The handy dispenser allows for quick and easy application, bringing a touch of shine to every creation.

23358 - pz: 1 (40g)



23359 -



23378 NEW - AZO GF



23379 NEW - AZO GF



23380 NEW - AZO GF



GLITTER Touch
NERA

30g

23381 NEW

pz: 1 (30g) AZO GF







DECORATIONS
Decorazioni

158 **Trasferello per pan di spagna e frolla**
Transfer sheet for sponge cake and shortcrust pastry

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Krok Line

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Macarons & Mini macarons

172 **Sweet Easy**
Sweet Easy







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Sugar decorations

184 **Decorazioni in marshmallow**
Marshmallow decorations

186 **Soft decor**
Soft decor

188 **Frutta essiccata**
Dried fruits

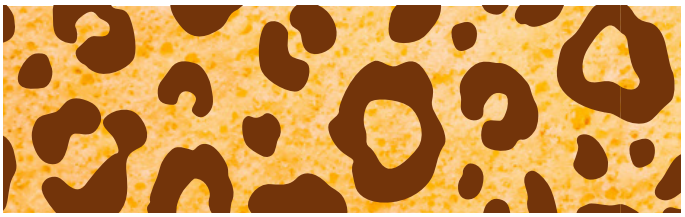
190 **Fiori edibili disidratati**
Edible dried flowers

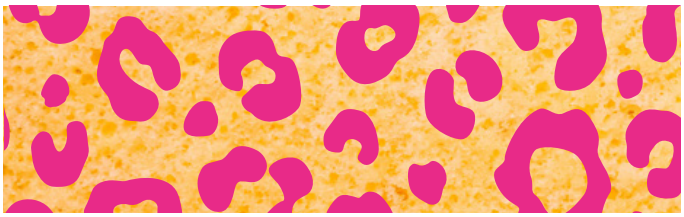
Trasferello per pan di spagna e frolla

Transfer sheet for sponge cake and shortcrust pastry

stampa SFORNA... e sorprendi!

Print, Bake & Impress:





82071 NEW - 2 - cm: L30xH40 - pz: 24 -





82069 NEW - 2 - cm: L30xH40 - pz: 24 -

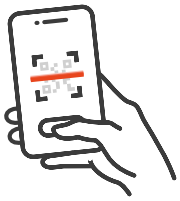


82068 NEW - cm: L30xH40 - pz: 12 -

SEMPLICE DA USARE, UNICO DA VEDERE

Simple to use, unique to see

1. **RITAGLIA** CUT
2. **POSIZIONA** PLACE
3. **CUOCI** BAKE



Per scoprire tutti i passaggi nel dettaglio scannerizza il **QR code**

To discover all the steps in detail, scan the QR code

E LA GRAFICA SI TRASFERISCE IN MODO PERFETTO su pan di spagna e frolla

Cut, place, bake... and **the design transfers perfectly** onto sponge cake and shortcrust pastry

GUARDA IL VIDEO
WATCH THE VIDEO



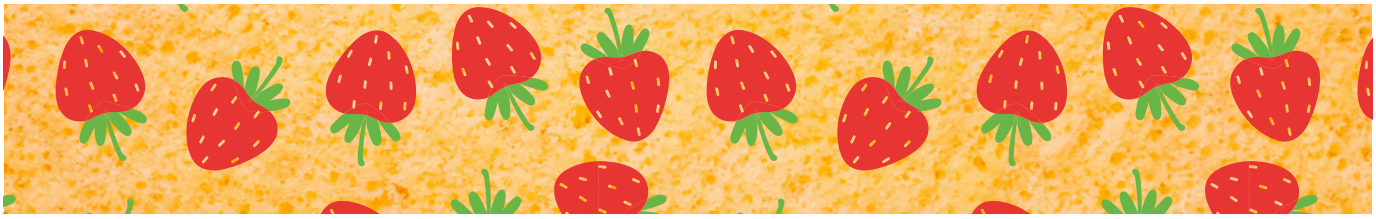
Trasferello per pan di spagna e frolla

Transfer sheet for sponge cake and shortcrust pastry

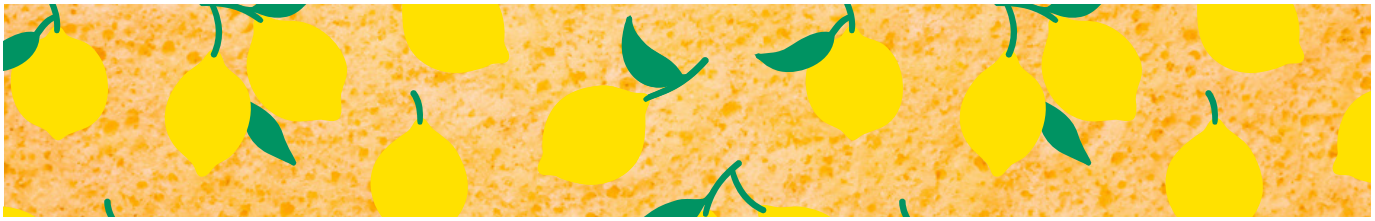
CREATIVITÀ PRONTA DA CUOCERE!

STILE ISTANTANEO, EFFETTO *wow*

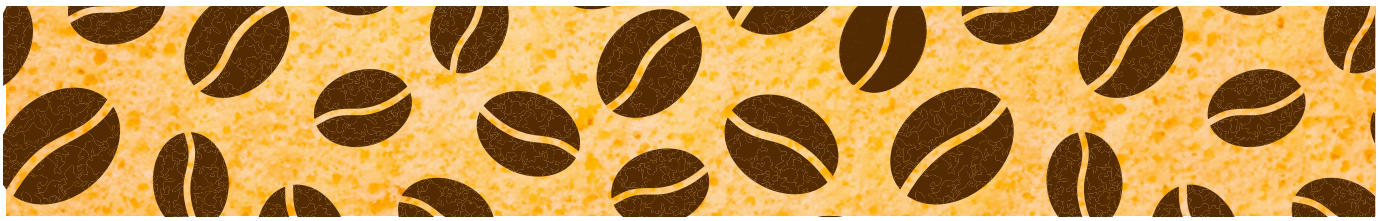
Creativity ready to bake! Instant style, wow effect



82070 NEW - cm: L30xH40 - pz: 12 - GF



82060 NEW - GF



82061 NEW - GF AZO

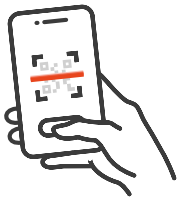
SEMPLICE DA USARE, UNICO DA VEDERE

Simple to use, unique to see

1. **RITAGLIA** CUT
2. **POSIZIONA** PLACE
3. **CUOCI** BAKE

E LA GRAFICA SI TRASFERISCE IN MODO PERFETTO su pan di spagna e frolla

Cut, place, bake... and **the design transfers perfectly** onto sponge cake and shortcrust pastry



Per scoprire tutti i passaggi nel dettaglio scannerizza il **QR code**

To discover all the steps in detail, scan the QR code



DECO Crumble

Linea Krok
l'accento che mancava!



DECOCRUMBLE
Red Hearts

22150

pz: 2 (1kg) - mat: PF/ZU

GF AZO



Crumble frutti rossi con zuccherini cuore - *Red fruits crumble with hearts sugar sprinkles*

DECOCRUMBLE
Golden



22163

pz: 2 (1kg) - mat: PF

GF AZO



Crumble Cacao con scaglie Golden Touch - *Cocoa crumble with Golden Touch shavings*

DECOCRUMBLE
Rainbow



22184

pz: 2 (1kg) - mat: PF/ZU

GF AZO



Crumble biscotto al burro con zuccherini colorati - *Butter cookie crumble with colored sugar sprinkles*


Pasticceria
Mia

Linea Krok
l'accento che mancava!



CRISPIES IN CIOCCOLATO FONDENTE
DARK CHOCOLATE CRISPIES

35493
cm: Ø0,5 - pz: 2 (1kg)
mat: CER/CC - AZO





CRISPIES IN CIOCCOLATO BIANCO
WHITE CHOCOLATE CRISPIES

35495
cm: Ø0,5 - pz: 2 (1kg)
mat: CER/CC - AZO





CRISPIES IN CIOCCOLATO AL LATTE
MILK CHOCOLATE CRISPIES

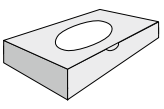
35494
cm: Ø0,5 - pz: 2 (1kg)
mat: CER/CC - AZO





CONFETTI IN CIOCCOLATO
CHOCOLATE CANDIES

35496
cm: Ø0,8 - pz: 2 (1kg)
mat: ZU/CC - GF AZO



Aggiungi una consistenza

croccante ai tuoi dolci!

Add a crunchy texture to your desserts!



Macarons

Con mandorle • With almonds • Z migdałami • Mit Mandeln
Con almendras • Com amêndoas



20341 - cm: L4,5 - pz: 132 (33x4)
mat: PF - AZO



20327 - AZO



20335 - AZO

Nuovo pack con VALVA DEDICATA

Grazie alla nuova valva in materiale plastico offriamo una soluzione **semplice e sicura** per il trasporto



New packaging with dedicated valve

Thanks to the new plastic valve, we offer a simple and safe solution for transportation


18

Macarons

Con mandorle • With almonds • Z migdałami • Mit Mandeln
Con almendras • Com amêndoas

Colori Singoli

Single colours



20309Z - cm: Ø3,5 - pz: 192 - mat: PF -



20309E -



20309B - cm: Ø3,5 - pz: 384 - mat: PF -



20309N -



20309G -



20309C -



20309L -


Un macaron, infiniti colori.
Crea il colore che vuoi con ColorSpray!
One macaron, endless colors.
Create the shade you want with ColorSpray!

Macarons

Con mandorle • With almonds • Z migdałami • Mit Mandeln
Con almendras • Com amêndoas



COLORI *Autumno*

Autumn colours

20333 - ■■■ 4
cm: Ø3,5 - pz: 384
mat: PF - AZO



96pz



96pz



96pz



96pz



20409 - ■■■ 4
cm: Ø3,5 - pz: 384
mat: PF - AZO

COLORI *Vivaci*

Bright colours



96pz



96pz



96pz



96pz

Mini Macarons

Con mandorle • With almonds • Z migdałami • Mit Mandeln • Con almendras • Com amêndoas

Colori Autunno

Autumn colours

20408 ■■■ 4

cm: Ø2 - pz: 400 - mat: PF - AZO







Colori Vivaci

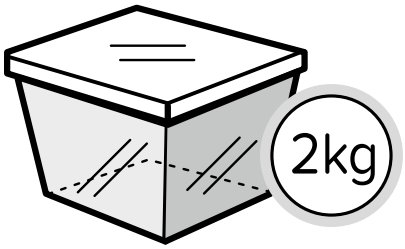
Bright colours

20407 ■■■ 4

cm: Ø2 - pz: 400 - mat: PF - AZO

Sweet EASY

Prodotto da forno • Bakery product • Produkt piekarniczy • Bäckerei und Konditorei Produkt
Producto de pastelería • Producto para padaria e pastelaria



20305G
cm: Ø1 - pz: 1 (2kg)
mat: PF - GF AZO





20305L - GF AZO

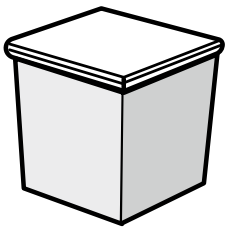


20305V - GF AZO



20305E - GF AZO

Confezione da Pack 1kg



20340C - cm: Ø1 - pz: 1 (1kg)
mat: PF - GF AZO





20340B - GF AZO



20340V - GF AZO



20340E - GF AZO



Sweet EASY

Prodotto da forno • Bakery product • Produkt piekarniczy • Bäckerei und Konditorei Produkt
Producto de pastelería • Producto para padaria e pastelaria





20300L - GF AZO
cm: Ø3 - pz: 360 - mat: PF - GF AZO



20300C - GF AZO



20300B - GF AZO



20300G - GF AZO



20300E - GF AZO



Assortito 2 colori
Assorted, 2 colours



20331 - ■■■ 2 - cm: Ø3 - pz: 240 - mat: PF - GF AZO



20330C
■■■ 2
cm: Ø2-2,5
pz: 272 - mat: PF
GF AZO







Decorazioni in zucchero

Sugar decorations • Dekoracje cukrowe • Zuckerdekore
Decoraciones de azúcar • Decorações em açúcar

21108 NEW
cm: Ø0,3/0,5/0,7/10 - g: 100
pz: 1 - mat: ZU - GF

21110 NEW - GF AZO

21114 NEW - GF

21109 NEW - GF

21113 NEW - GF





Decorazioni in zucchero

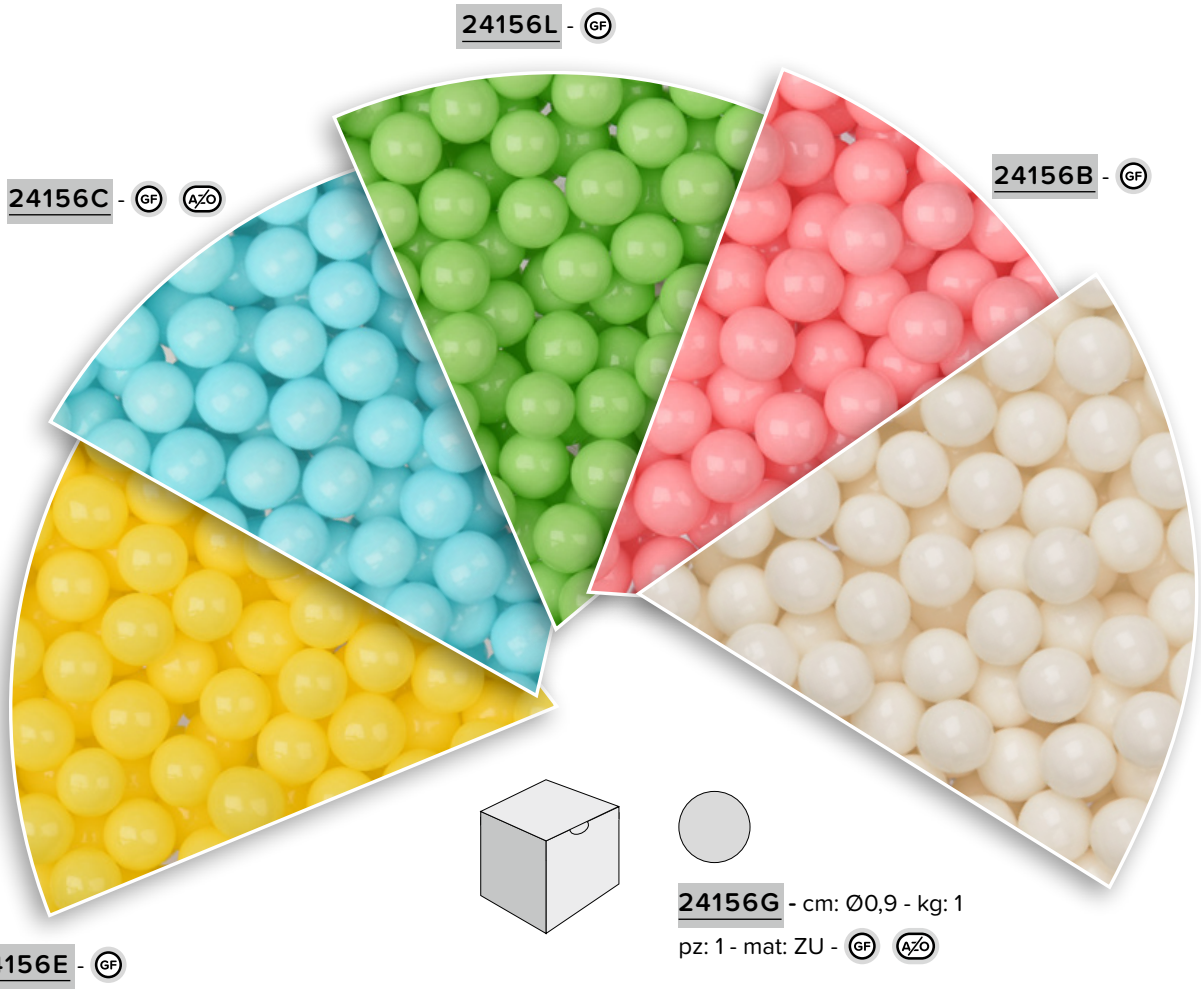
Sugar decorations • Dekoracje cukrowe • Zuckerdekore
Decoraciones de azúcar • Decorações em açúcar





21116 NEW - GF AZO

21117 NEW
cm: Ø0,3 - g: 100
pz: 1 - mat: ZU - GF



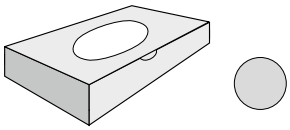
24156G - cm: Ø0,9 - kg: 1
pz: 1 - mat: ZU - GF AZO



Decorazioni in zucchero

Sugar decorations • Dekoracje cukrowe • Zuckerdekore
Decoraciones de azúcar • Decorações em açúcar

Mix estate



22107 - AZO



22110 ■■■ 3 - cm: Ø0,6
kg: 1 - pz: 1 - mat: ZU - AZO

Mix unicorno

Mimosa





24113 - cm: Ø0,7 - g: 750
pz: 1 - mat: ZU - GF AZO

Perle argento

Silver pearls • Srebrne perełki • Silberperlen • Perlas plateadas • Pérolas prateadas



24028
cm: Ø0,6 - AZO

24029 cm: Ø0,4 - kg: 1
pz: 1 - mat: ZU - AZO

24026
cm: Ø0,8 - AZO

22124 - ●●● A - cm: Ø0,45 - kg: 0,9
pz: 1 - mat: ZU - AZO

Cristalli di zucchero

Sugar crystals • Kryształki cukrowe • Zuckerkristalle
Cristales de azúcar • Cristais de açúcar



24483 - GF AZO

24485 - GF AZO

24250 - GF AZO

24484 - GF AZO

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

Decorazioni in zucchero

Sugar decorations • Cukrowe dekoracje • Zuckerdekore
Decoraciones de azúcar • Decorações em açúcar

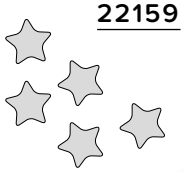


84g



17170 - cm: Ø1
pz: 6 (84g) - mat: ZU - GF AZO

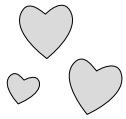
22159 - 5 - GF AZO



24213
GF AZO

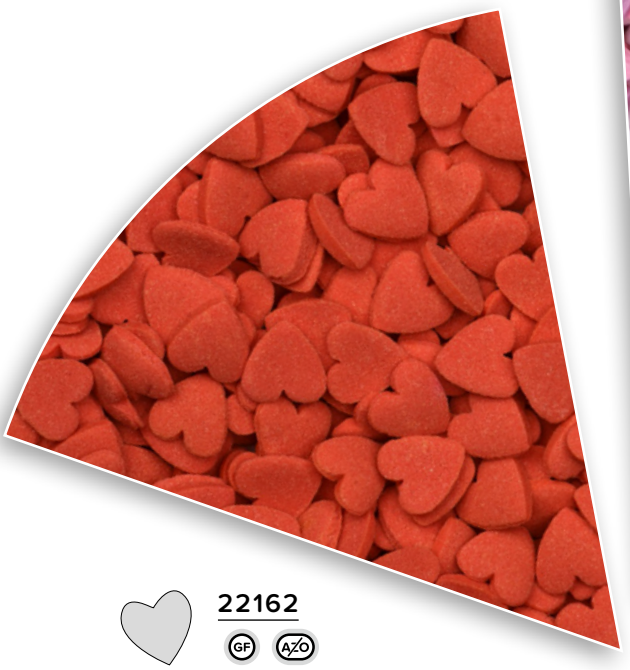
22160 - GF AZO

22101 - cm: 1:1
kg: 1 - pz: 1 - mat: ZU
GF AZO



22267 - ●●● A

GF AZO





22162

GF AZO



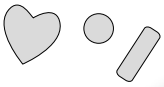
22226

●●● A - cm: 1:1

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

22266 - ●●● A

GF AZO



22100 - ●●● A

GF AZO

Decorazioni in Marshmallow

Marshmallow decorations • Dekoracje z pianek marshmallow
Marshmallow-Dekorationen • Decoraciones de malvavisco
Decorações marshmallow



20342

●●● A - cm: Ø4xH2 - pz: 4 (1kg) - mat: MM -

Mini



20343

■■■ 4 - cm: Ø1xH1 - pz: 4 (1kg)

mat: MM -

Super-mini



20344

■■■ 2 - cm: Ø0,8xH1 - pz: 4 (1kg)

mat: MM -



20955G - cm: Ø1xH1 - pz: 4 (1kg)

mat: MM -

Cocoa bombe

Per un’esplosione di gusto e dolcezza in ogni tazza!

Create sweet masterpieces with our range of sugar sprinkles!



Soft decor

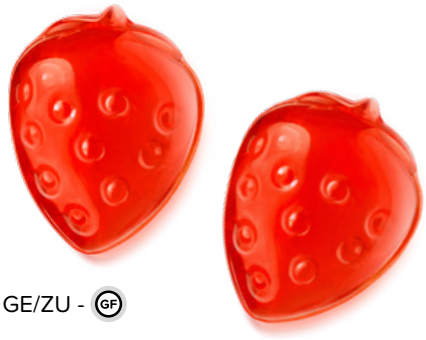
DECORAZIONI IN ZUCCHERO E GELATINA
Sugar and jelly decorations • Dekoracje cukrowe oraz żelowe
Dekorationen aus Zucker und Gelee • Decoraciones de azúcar y gelatina
Decorações de açúcar e goma



Colori vibranti, *texture morbida* **e irresistibile** con dettagli perfetti!

Soft Decor: ***vibrant colours****, soft and irresistible texture, with perfect details.*

fragola



23435

cm: L2,7xH3 - pz: 96 - mat: GE/ZU - GF

limone



23434 - cm: L3,8 - pz: 96 - mat: GE/ZU -

Frutta essiccata

Dried fruit • Suszone plasterki owoców • Getrocknete Früchte
Fruta deshidratada • Fruta desidratada

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



23419
cm: Ø4/5,5 - cf: 200g -

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



23418
cm: Ø3/5 - cf: 200g -



Fiori edibili disidratati

Edible dried flowers • Suszone jadalne kwiaty
Dehydrierte essbare Blüten • Flores comestibles deshidratadas
Flores comestíveis desidratadas



100% prodotto italiano
100% italian product

Vaschetta richiudibile
Resealable box

fiordaliso blu

23436 NEW

●●● A - g: 10 - pz: 1 -



dalia & margherita rosa



23437 - NEW -

tagete & calendula gialla



23438 - NEW -


Delicatezza e colore con i nuovi
micro petali edibili essiccati!
Delicacy and colour with the new dried edible micro petals


Flower
power

Fiori edibili disidratati

Edible dried flowers • Suszone jadalne kwiaty
Dehydrierte essbare Blüten • Flores comestibles deshidratadas
Flores comestíveis desidratadas



100% prodotto italiano
100% italian product

Vaschetta richiudibile
Resealable box



rainbow

23427 - ●●● A - g: 10 - pz: 1 -

fiori blu



23428 -



petali di rosa

23429 ●●● A -







FLOWERS - FIGURINES

Fiori e Soggettini

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DecorStickers

198 **Fiori e decorazioni in cialda**
Wafer flowers and decorations

230 **Fiori e decorazioni in ghiaccia**
Icing flowers and decorations

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Sugar flowers

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Roses





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Marzipan flowers

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Modelling fondant flowers

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Decorative flowers, branches and figurines

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Sugar leaves

280 **Decorazioni in zucchero**
Sugar decorations

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

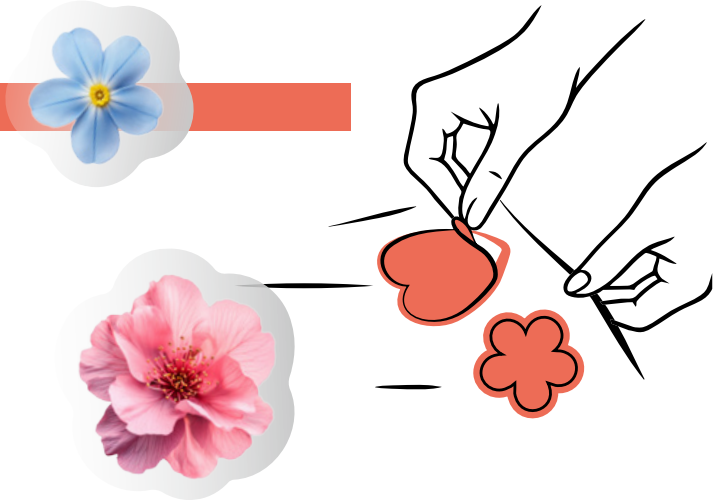
296 **Soggettini in zucchero**
Sugar figurines

Decorazioni edibili in trasparenza pronte all'uso

Ready-to-use Transparent Edible Decorations

Divertenti decorazioni sottili e dallo sfondo trasparente ideali per integrarsi con il dolce

Fun decorations thin and with a transparent background
Perfect for blending seamlessly into pastry creations



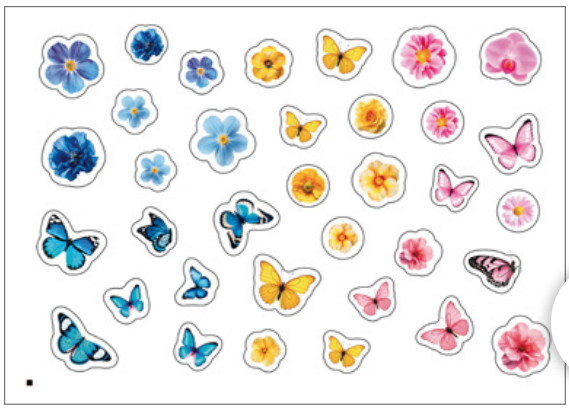
Proprio come gli adesivi tradizionali, i **DecorSticker** si staccano facilmente dal supporto in acetato e, grazie alla loro adesività, si applicano con semplicità su superfici glassate, pasta di zucchero e cioccolato.

La **texture flessibile** consente loro di aderire perfettamente anche alle superfici curve.

*Just like traditional stickers, **DecorStickers** peel easily from their acetate backing and, thanks to their natural stickiness, can be effortlessly applied to glazed surfaces, fondant, and chocolate.*

*Their **flexible texture** allows them to adhere perfectly even to curved surfaces.*

13253 NEW - cm: Ø2/4,5 - pz: 6 - GF



1 conf. = 6 buste/ 1 foglio = 35 Stickers - 210pz tot.
1 pack = 6 sachet/ 1 sheet = 35 Stickers - 210pcs tot.

Decora le tue creazioni, un

DecorSticker alla volta





GUARDA IL VIDEO
WATCH THE VIDEO

Decorate your creations, one DecorSticker at a time.

Fiori in cialda

Wafer flowers • Kwiaty Waflowe • Oblaten-Blüten • Flores de oblea • Flores de obreia





Pack finestrato

Window pack

11378Q NEW

cm: Ø12,5 - pz: 1 - mat: AM - GF



11378B NEW - GF AZO

12,5cm

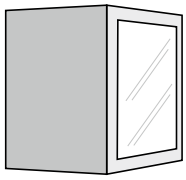


FIORI E
SOGGETTINI
Flowers and Figurines

Fiori in cialda

Wafer flowers • Kwiaty Waflowe • Oblaten-Blüten
Flores de oblea • Flores de obreia

Pack finestrato
Window pack



11369G

cm: Ø12,5 - pz: 1

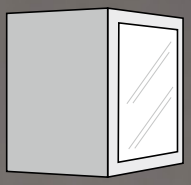
mat: AM - GF AZO





11369B - GF AZO

11369D - GF



Pack finestrato
Window pack

11369C NEW

cm: Ø12,5 - pz: 1

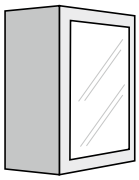
mat: AM -

Fiori in cialda

Wafer flowers • Kwiaty Waflowe • Oblaten-Blüten • Flores de oblea • Flores de obreia



Pack finestrato
Window pack





11372D - cm: Ø4 - pz: 15 - mat: AM - GF

11372B - GF AZO



11370D

cm: Ø5,5 - pz: 18 - mat: AM - GF



11370B - GF AZO



11373B

cm: Ø2 - pz: 400 - mat: AM - GF AZO



11373V - GF



11372C NEW
cm: Ø4 - pz: 15 - mat: AM - GF AZO



11372G NEW - GF AZO



11370G - GF AZO



11370C NEW
cm: Ø5,5 - pz: 18 - mat: AM - GF AZO



11370E NEW - GF AZO



11373C NEW
cm: Ø2 - pz: 400 - mat: AM - GF AZO



11373E NEW - GF AZO











FIORI E SOGGETTINI
Flowers and Figurines





Fiori in cialda

Wafer flowers • FKwiaty Waflowe • Oblaten-Blüten • Flores de oblea • Flores de obreia



13240G NEW - cm: Ø4,5 - pz: 100 - mat: AM - GF



13240A NEW - ■■■ 4 - cm: Ø4,5 - pz: 100 - mat: AM - GF



13241 NEW - ■■■ 4 - cm: Ø3,5/4 - pz: 50 - mat: AM - GF



Fiori in cialda

Wafer flowers • FKwiaty Waflowe • Oblaten-Blüten • Flores de oblea • Flores de obreia



13237 - ■■■ 3 - cm: Ø5 - pz: 80 - mat: AM

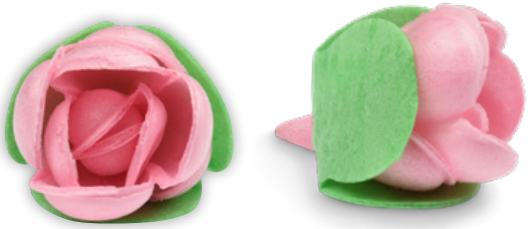


13238 - ■■■ 4 - cm: Ø4 - pz: 100 - mat: AM



Fiori in cialda

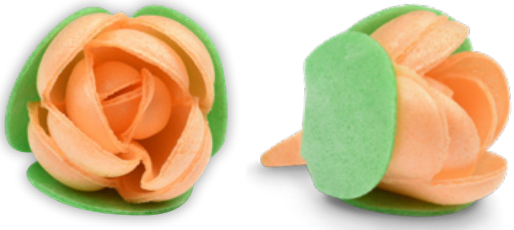
Wafer flowers • Kwiaty Waflowe • Oblaten-Blüten • Flores de oblea • Flores de obreia



13243B NEW - cm: Ø3 - pz: 180 - mat: AM - GF



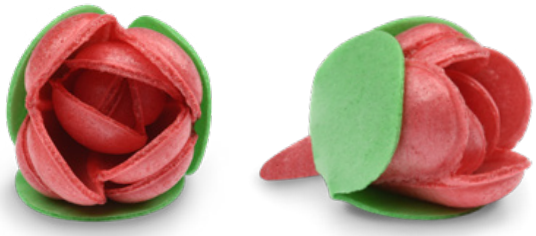
13243C NEW - GF



13243Q NEW - GF



13243E NEW - GF



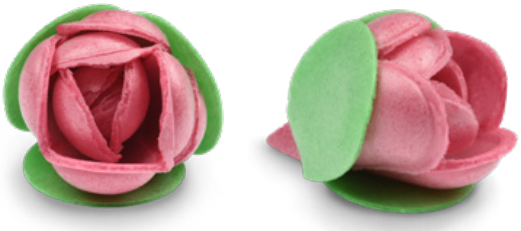
13243D NEW - GF



13243G NEW - GF



13243V NEW - GF



13243W NEW - GF



13243K NEW - GF



13243A NEW - ■■■ 6 - cm: Ø3 - pz: 180 - mat: AM - GF

Fiori in cialda

Wafer flowers • Kwiaty Waflowe • Oblaten-Blüten • Flores de oblea • Flores de obreia



13070V



13070D



13070 - ●●● BCEGQ
cm: Ø3 - pz: 230
mat: AM - AZO



13007 - ●●● BCEQ - cm: Ø4 - pz: 200 - mat: AM - AZO



13007D





13026 - ●●● BCEG
cm: Ø4~ - pz: 200 - mat: AM - AZO



13026D



13026V

13026Q - AZO



13071D



13071 - ●●● BCEG
cm: Ø5,5 - pz: 90 - mat: AM - AZO



13071Q - AZO



13071V

Fiori in cialda

Wafer flowers • Kwiaty Waflowe • Oblaten-Blüten • Flores de oblea • Flores de obreia



Finitura glitterata

per un tocco di luce!

Glitter finish for a touch of shine!



13141I

cm: Ø5,5 - pz: 50 - mat: AM -



13141D -



13140I

cm: Ø4 - pz: 100 - mat: AM -



13140D -



13139I

cm: Ø3 - pz: 100 - mat: AM -



13139D -

Fiori in cialda

Wafer flowers • Kwiaty Waflowe • Oblaten-Blüten • Flores de oblea • Flores de obreia



13108 - ■■■ 5 - cm: Ø3,5 - pz: 200 - mat: AM



13223 - ■■■ 5
cm: Ø5 - pz: 100 - mat: AM



13042 - ●●● BCEG - cm: Ø4,5 - pz: 200 - mat: AM - GF AZO



13045A
■■■ 4 - cm: Ø5~
pz: 200 - mat: AM -



13069 - ●●● BC
cm: Ø4,5 - pz: 180 - mat: AM -



13239 - ■■■ 5 - cm: Ø3 - pz: 160 - mat: AM



13222 - ■■■ 5 - cm: Ø4,5
pz: 100 - mat: AM

Fiori in cialda

Wafer flowers • Kwiaty Waflowe • Oblaten-Blüten • Flores de oblea • Flores de obreia



13051 - ●●● BCEG

cm: Ø9 - pz: 40 - mat: AM -



13051D



13057L

cm: H4

pz: 1000 - mat: AM



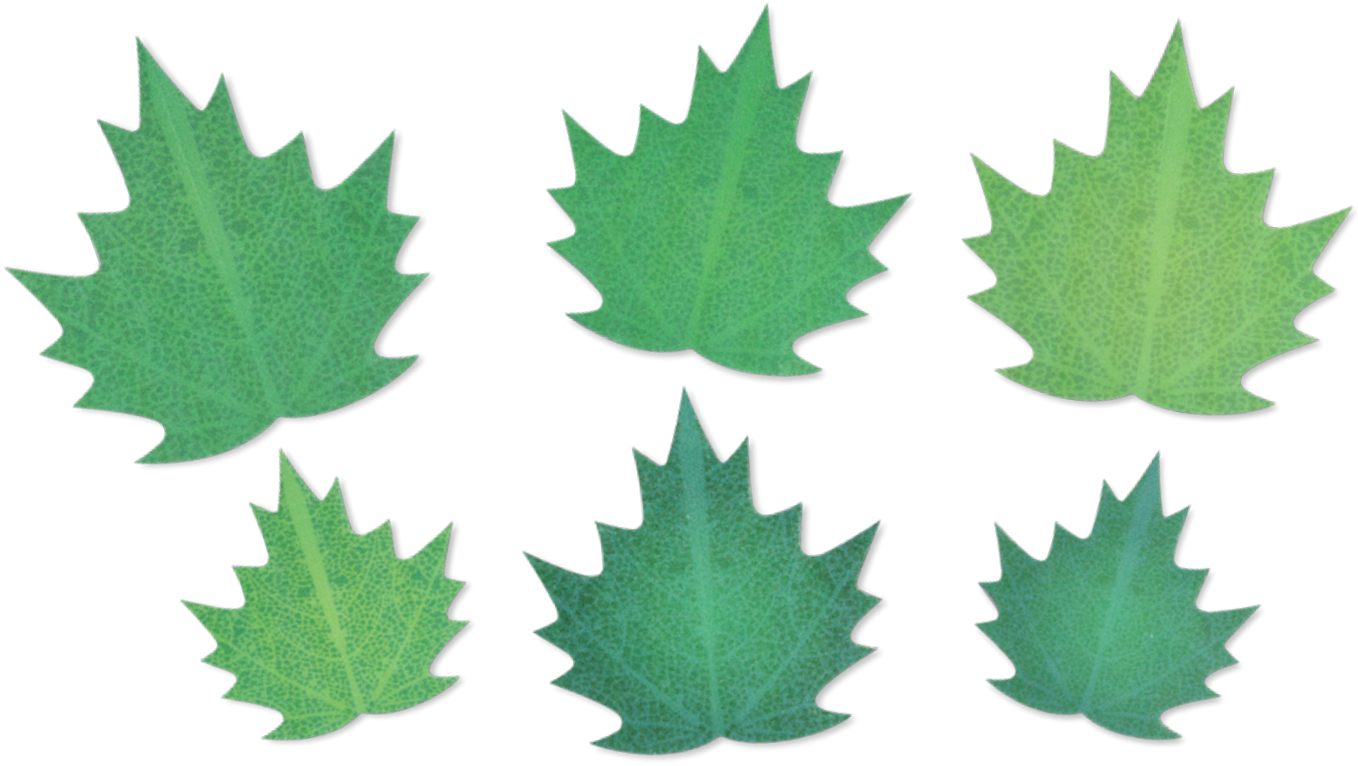
13002L

cm: H4,5~

pz: 1000 - mat: AM



13244 NEW - ■■■ 5 - cm: L3,3/6 - pz: 300 - mat: AM -



13246 NEW - ■■■ 6 - cm: L6/7/8xH6/7/8 - pz: 272 - mat: AM -

Fiori in cialda

Wafer flowers • Kwiaty Waflowe • Oblaten-Blüten • Flores de oblea • Flores de obreia



13091 - ■■■ 6
cm: Ø5,5 - pz: 110
mat: AM - GF





13016 - ■■■ 4 - cm: Ø7
pz: 70 - mat: AM



13245 NEW - ■■■ 4 - cm: Ø3~ - pz: 640 - mat: AM -


smile
be
happy







Farfalle assortite

Assorted butterflies







13138 ■■■ 12

cm: L4/7 - pz: 194

mat: AM - AZO



Decorazioni in cialda

Wafer decorations • Dekoracje wflowe • Oblatendekore
Decoraciones de oblea • Decorações de obreia



13216 - ■■■ 6 - cm: L4
pz: 336 - mat: AM -



13215
■■■ 6 - cm: L7
pz: 246 - mat: AM -

Decorazioni in cialda

Wafer decorations • Dekoracje wflowe • Oblatendekore
Decoraciones de oblea • Decorações de obreia



13248 NEW - ■■■ 8
cm: L6 - pz: 240 - mat: AM - AZO

Farfalle **effetto 3D**

3D butterflies effect



13213 - ■■■ 6 - cm: L6,5-8 - pz: 72 - mat: AM

I pratici blister assortiti 14X18 uniscono *comodità e varietà*

The practical 14x18 assorted blisters combine convenience and variety



13247 NEW - ●●● A - ■■■ 2

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





Decorazioni in cialda

Wafer decorations • Dekoracje wflowe • Oblatendekore
Decoraciones de oblea • Decorações de obreia



13233 - cm: L4,5~ - pz: 200 - mat: AM - GF AZO



13234 - GF



13231 - GF AZO

Piume

leggere ed eleganti
per un tocco delicato

Light and elegant feathers for a delicate touch

Fiori in ghiaccia

Icing flowers • Kwiaty z lukru • Blumen aus Royal Icing
Flores de glasa • Flores de glacê real



10183 - ■■■ 5 - cm: Ø1 - pz: 360 - mat: ZU - GF



10004A - ■■■ 5 - cm: Ø2 - pz: 560 - mat: ZU - GF AZO



10180 - ■■■ 5 - cm: Ø2,5 - pz: 210 - mat: ZU - GF



10064 - ■■■ 6 - cm: Ø3 - pz: 144 - mat: ZU - GF AZO



10011A - ■■■ 5 - cm: H3,5 - pz: 200 - mat: ZU - GF AZO

10011B - GF AZO



10159A - ■■■ 5
cm: Ø3 - pz: 64
mat: ZU - GF



10087 - ■■■ 5 - cm: H3~ - pz: 144 - mat: ZU - GF AZO



10018A - ■■■ 5
cm: Ø4,5 - pz: 100
mat: ZU - GF AZO

Fiori in ghiaccia

Icing flowers • Kwiaty z lukru • Blumen aus Royal Icing
Flores de glasa • Flores de glacê real



10162A - ■■■ 6 - cm: Ø2~- pz: 120 - mat: ZU - GF



10161A
■■■ 6
cm: Ø4~ - pz: 72
mat: ZU - GF



10176 - ■■■ 3 - cm: Ø5,5 - pz: 60 - mat: ZU - GF



FIORI E
SOGGETTINI
Flowers and Figurines

Fiori in ghiaccia

Icing flowers • Kwiaty z lukru • Blumen aus Royal Icing
Flores de glasa • Flores de glacê real



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



10173
cm: Ø3~ - pz: 120 - mat: ZU - GF



10174
cm: Ø7 - pz: 48
mat: ZU - GF



10175
cm: Ø5~ - pz: 144 - mat: ZU - GF



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



10066
cm: L3 - pz: 480 - mat: ZU - GF AZO



11038 - ■■■ 3 - cm: H3/3,7/4,5 - pz: 380 - mat: PT - GF AZO



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

10178 - cm: Ø3~
pz: 280 - mat: ZU - GF

Fiori in zucchero

Sugar flowers • Kwiaty cukrowe • Zucker Blumen • Flores de azúcar • Flores em açúcar



11082A
■■■ 5 - cm: Ø1
pz: 500 - mat: ZU - GF



11015 - ■■■ 5
cm: Ø1,5 - pz: 500
mat: ZU - GF



11213 - ■■■ 5 - cm: Ø1,5~
pz: 500 - mat: ZU - GF



11296 - ■■■ 5 - cm: Ø2~ - pz: 100 - mat: ZU - GF



11246 - ■■■ 7 - cm: Ø2 - pz: 200 - mat: ZU - GF



11245 - ■■■ 6 - cm: Ø3~ - pz: 100 - mat: ZU - GF



11080 - ■■■ 5 - cm: Ø2,5 - pz: 100 - mat: ZU - GF



11079 - ■■■ 10 - cm: Ø2/3,5~ - pz: 120 - mat: ZU - GF



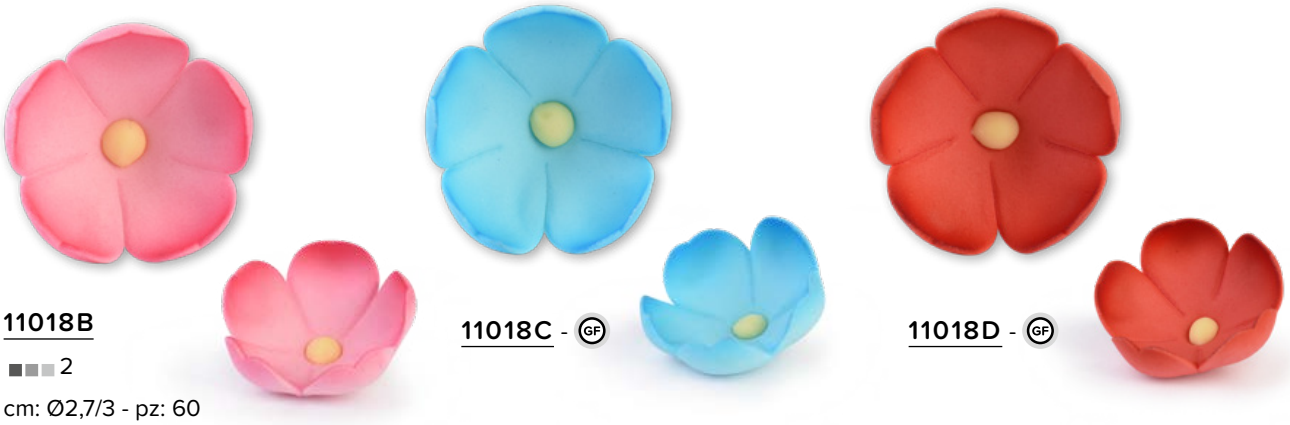
11010 - ■■■ 10 - cm: Ø2/3,5~ - pz: 120 - mat: ZU - GF

Fiori in zucchero

Sugar flowers • Kwiaty cukrowe • Zucker Blumen • Flores de azúcar • Flores em açúcar



11294 - ■■■ 5 - cm: Ø3 - pz: 100 - mat: ZU - GF



11018B

■■■ 2

cm: Ø2,7/3 - pz: 60

mat: ZU - GF

11018C - GF

11018D - GF



11193G - AZO

11193A - ■■■ 4 - cm: H6 - pz: 100 - mat: ZU



11092

5 - cm: Ø3

pz: 100 - mat: ZU - GF

Fiori in zucchero

Sugar flowers • Kwiaty cukrowe • Zucker Blumen • Flores de azúcar • Flores em açúcar



11361 NEW cm: Ø4 - pz: 25
mat: ZU - GF



11358 NEW cm: Ø3 - pz: 40 - mat: ZU - GF



11298 - cm: Ø5 - pz: 50
mat: ZU - GF

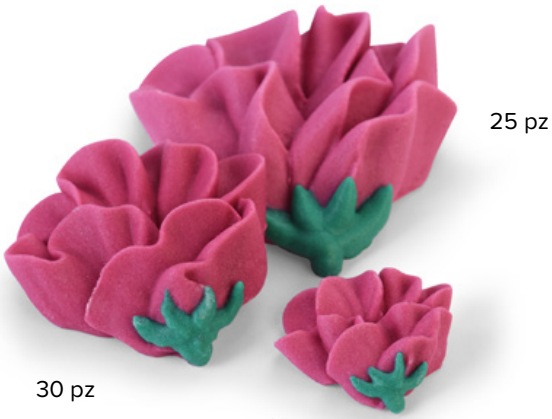


Fiori in zucchero

Sugar flowers • Kwiaty cukrowe • Zucker Blumen • Flores de azúcar • Flores em açúcar



11331 - ■■■ 5 - cm: L3,5xH2 - pz: 160 - mat: ZU - GF



25 pz

30 pz

45 pz

11332 - ■■■ 3 - cm: L2/L3/L4 - pz: 100 - mat: ZU - GF

30 pz

25 pz

45 pz

11337 - GF

11338 - GF AZO



45 pz

30 pz

25 pz



45 pz

30 pz

25 pz

11339 ■■■ 3

cm: Ø2/3/4 - pz: 100

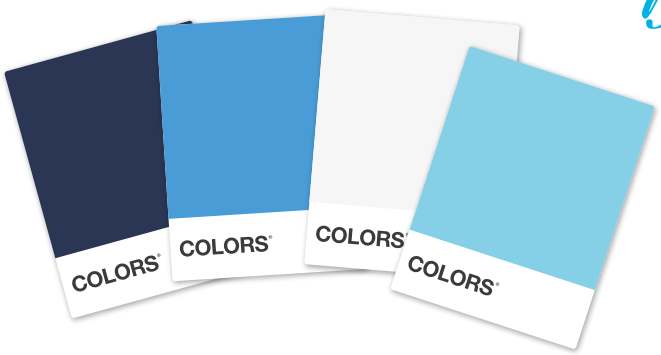
mat: ZU - GF



Fiori in zucchero

Sugar flowers • Kwiaty cukrowe • Zucker Blumen • Flores de azúcar • Flores em açúcar

Brezza marina

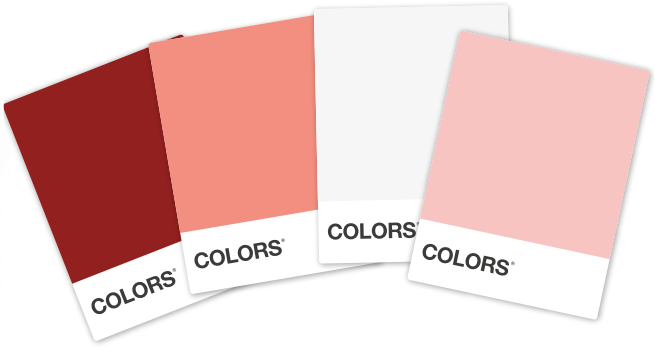




11366 - 8 - cm: Ø0,5/1,5/2 - pz: 332 - mat: ZU -

Rosso barocco





11367 - cm: Ø0,5/1,5/2 - pz: 224 -

Sole di Capri





11368 - cm: Ø0,5/1/2 - pz: 260 -



Fiori in zucchero

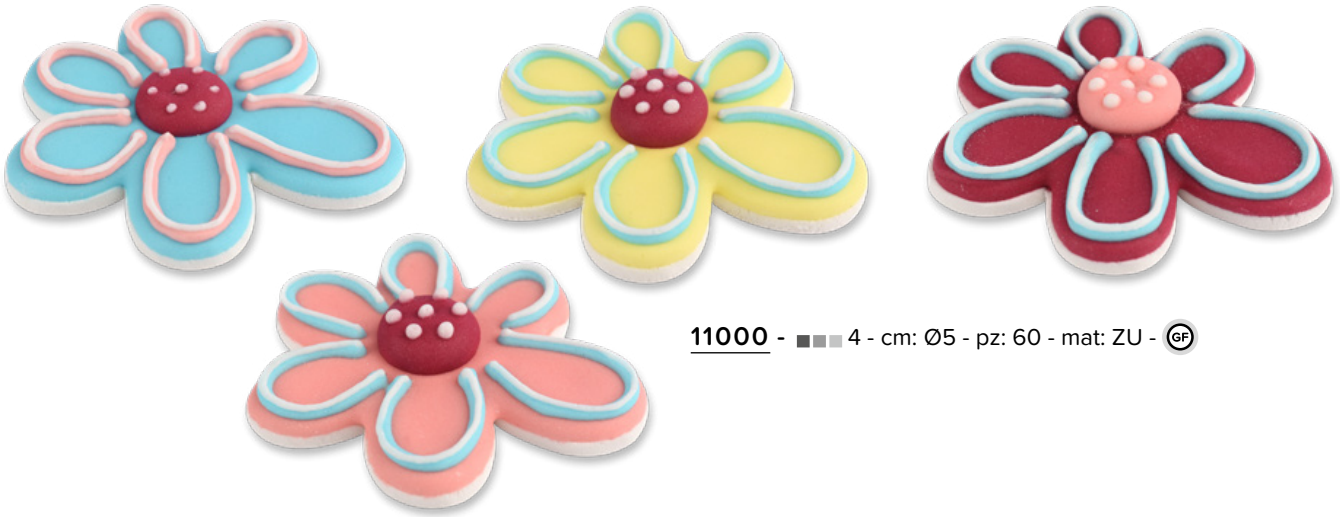
Sugar flowers • Kwiaty cukrowe • Zucker Blumen • Flores de azúcar • Flores em açúcar



11097 - ■■■ 8 - cm: Ø3 - pz: 120 - mat: ZU - GF AZO



11098 - ■■■ 6 - cm: Ø3,5~ - pz: 144 - mat: ZU - GF AZO



11000 - ■■■ 4 - cm: Ø5 - pz: 60 - mat: ZU - GF



11310 - ■■■ 6 - cm: Ø3~
pz: 48 - mat: GE/ZU - GF



10059
■■■ 6 - cm: Ø3,5 - pz: 60
mat: ZU - GF AZO



10056 - ■■■ 5 - cm: Ø3,5 - pz: 100 - mat: ZU - GF AZO



10030 - ■■■ 5 - cm: Ø4
pz: 100 - mat: ZU - GF AZO

Fiori in zucchero

Sugar flowers • Kwiaty cukrowe • Zucker Blumen • Flores de azúcar • Flores em açúcar





11312 - ■■■ 10 - cm: Ø3 - pz: 100 - mat: ZU - GF



11365 - ■■■ 4 - cm: Ø3 - pz: 100 - mat: ZU - GF



11016 - ■■■ 5 - cm: Ø3,5
pz: 100 - mat: ZU - GF



11313 - ■■■ 5 - cm: Ø4
pz: 100 - mat: ZU - GF



11091 - ■■■ 4 - cm: Ø4
pz: 100 - mat: ZU - GF

Fiori in zucchero

Sugar flowers • Kwiaty cukrowe • Zucker Blumen • Flores de azúcar • Flores em açúcar



11330 - ■■■ 4
cm: Ø5 - pz: 12 - mat: ZU - GF AZO



11328D
cm: Ø3,5~ - pz: 24
mat: ZU - GF AZO

11328L
GF AZO

11328Q
GF AZO

11328V
GF AZO



Fiori in zucchero

Sugar flowers • Kwiaty cukrowe • Zucker Blumen • Flores de azúcar • Flores em açúcar



11360 NEW - ■■■ 3 - cm: Ø5,5 - pz: 12 - mat: ZU - GF







11334D - cm: Ø3 - pz: 30 - mat: ZU -



11335D
cm: Ø4 - pz: 20
mat: ZU -



11336D
cm: Ø5 - pz: 12
mat: ZU -

Fiori in zucchero

Sugar flowers • Kwiaty cukrowe • Zucker Blumen • Flores de azúcar • Flores em açúcar



11329Q - cm: Ø3/4/5 - pz: 12 (4Set) - mat: ZU - GF AZO

1Set = 3pz



11329V - GF AZO

1Set = 3pz



11329D - GF AZO

1Set = 3pz

Fiori in marzapane

Marzipan flowers • Kwiaty z marcepanu • Marzipanblumen
Flores de mazapán • Flores em maçapão



12900 - ■■■ 5 - cm: Ø3,5 - pz: 35 - mat: MZ - AZO

Fiori in pasta di zucchero modellabile

Modelling fondant flowers • Kwiaty z masy cukrowej • Blumen aus modellierbarer Zuckermasse • Flores de pasta de azúcar moldeable • Flores em pasta de açúcar moldável



10309G - cm: Ø6 - pz: 12 - mat: ZU -



10308G - cm: Ø4 - pz: 24 - mat: ZU -



L4,5cm

+24 FOGLIE
Leaves • Feuilles • Blätter
Hojas • Folhas

Fiori in zucchero

Sugar flowers • Kwiaty cukrowe • Zucker Blumen • Flores de azúcar • Flores em açúcar





11279A - ■■■ 5
cm: Ø4~ - pz: 36
mat: ZU - GF



11279G
GF AZO



11280A - ■■■ 6 - cm: Ø5 - pz: 18 - mat: ZU - GF





11084A - ■■■ 5 - cm: Ø3 - pz: 30 - mat: ZU - GF



11001A - ■■■ 4 - cm: Ø4 - pz: 36 - mat: ZU - GF

Fiori in zucchero

Sugar flowers • Kwiaty cukrowe • Zucker Blumen
Flores de azúcar • Flores em açúcar



11364V - pz: 1Kit (17pz) - mat: ZU -



11219G -



11219E -



Fiori in zucchero

Sugar flowers • Kwiaty cukrowe • Zucker Blumen
Flores de azúcar • Flores em açúcar



11219W

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



11219K - GF



11219B - GF

Fiori decorativi

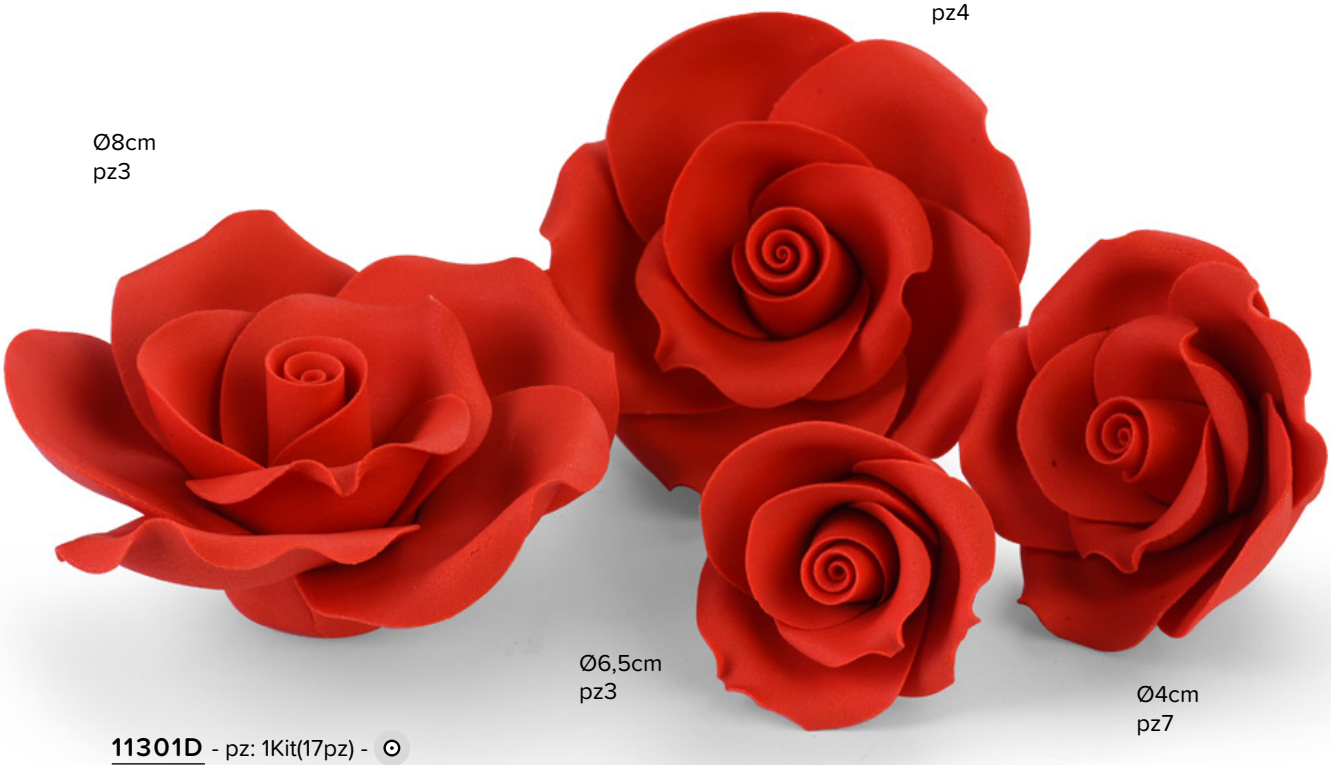
Decorative flowers • Kwiaty dekoracyjne • Dekorative Blumen
Flores decorativas • Flores para decoração



11302D - cm: Ø4 - pz: 36 - mat:



11309D - cm: Ø5 - pz: 18 - mat:



11301D - pz: 1Kit(17pz) -

Fiori decorativi

Decorative flowers • Kwiaty dekoracyjne • Dekorative Blumen
Flores decorativas • Flores para decoração



11301I - pz: 1Kit(17pz) -

Bellezza sicura APPLICAZIONE FACILE!



Le nostri rose decorative,
grazie al nuovo pick in materiale plastico,
offrono una soluzione
semplice e sicura
per decorare
le tue creazioni.



Guaranteed beauty, easy application!

Our decorative roses, featuring a new plastic pick, offer a simple and safe solution for decorating your creations.



Fiori in zucchero

Sugar flowers • Kwiaty cukrowe • Zucker Blumen
Flores de azúcar • Flores em açúcar



11349 - cm: Ø4 - pz: 28 - mat: ZU GF





11347 - cm: Ø7 - pz: 8 - mat: ZU GF



11345
cm: Ø9 - pz: 4 - mat: ZU GF



Foglie in zucchero

Sugar leaves • Kwiaty cukrowe • Blätter aus Zucker • Hojas en azúcar • Folhas em açúcar



11007

■■■ 5 - cm: L3-9

pz: 100 - mat: ZU - GF



20224

■■■ 2 - cm: L3-4

pz: 100

mat: ZU - GF

Fiori decorativi

Decorative flowers • Kwiaty dekoracyjne • Dekorative Blumen • Flores decorativas • Flores para decoração



11011 - ■■■ 3 - cm: Ø6-8 - pz: 18 -

Fiori decorativi

Decorative flowers • Kwiaty dekoracyjne • Dekorative Blumen • Flores decorativas • Flores para decoração



11159 - ■■■ - 12 - cm: Ø5-6
pz: 48 - ⊙

Fiori decorativi

Decorative flowers • Kwiaty dekoracyjne • Dekorative Blumen
Flores decorativas • Flores para decoração



11093 - ■■■ 2
cm: H14/11 - pz: 24 - ⊙



11341
■■■ 4 - cm: Ø6,5xH9
pz: 16 - ⊙



Fiori decorativi

Decorative flowers • Kwiaty dekoracyjne • Dekorative Blumen
Flores decorativas • Flores para decoração



11371 NEW

cm: Ø11,5xH12

pz: 9 -



Ideale da colorare con ColorSpray!

Ideal for colouring with ColorSpray



11375 NEW

cm: L4xH8,1

pz: 49 -



11374 NEW

cm: Ø2,7

pz: 64 -



FIORI E SOGGETTINI
Flowers and Figurines



Fiori decorativi

Decorative flowers • Kwiaty dekoracyjne• Dekorative Blumen • Flores decorativas • Flores para decoração



11376 NEW

cm: Ø10xH13,5 - pz: 9 -



Ideale da colorare con ColorSpray!

Ideal for colouring with ColorSpray



11377 NEW

cm: Ø10xH12,5 - pz: 9 -

Fiori decorativi

Decorative flowers • Kwiaty dekoracyjne • Dekorative Blumen
Flores decorativas • Flores para decoração



11009 - cm: Ø3,5
pz: 70 -



11325 - cm: Ø6
pz: 48 -





11340 - 2 - cm: Ø10 - pz: 8 -







11073 - ■■■ 4 - cm: H11 - pz: 12 -



30633 - cm: H7,3 - pz: 24 - mat: PL

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

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

Zaleca się użycie wsporników aby odseparować kwiaty od tortu

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

Es imprescindible utilizar el soporte para flores para aislar la decoración del pastel

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

Fiori decorativi

Decorative flowers • Kwiaty dekoracyjne • Dekorative Blumen
Flores decorativas • Flores para decoração



11022 - cm: H15
pz: 4 -

Ideale da colorare con ColorSpray!
Ideal for colouring with ColorSpray



11023 - cm: H22
pz: 4 -



11024 - cm: H17
pz: 4 -

Ideale da colorare con ColorSpray!

Ideal for colouring with ColorSpray



11317 - ■■■ 3

cm: H19 - pz: 6 -

Fiori decorativi

Decorative flowers • Kwiaty dekoracyjne • Dekorative Blumen
Flores decorativas • Flores para decoração



11032 - cm: H20
pz: 4 -



11031 - cm: H20
pz: 4 -



11217 - cm: H17
pz: 12 -



11170
cm: H25
pz: 24 -



11034
cm: H20~
pz: 16 -



Ideale da colorare con ColorSpray!
Ideal for colouring with ColorSpray

11036 - cm: H26 - pz: 4 -

Decorazioni in zucchero

Sugar decorations • Dekoracje cukrowe • Zuckerdekore
Decoraciones de azúcar • Decorações em açúcar

Ali in movimento: *leggere, eleganti, 3D!*

Wings in motion: light, elegant, 3D.



20132 NEW - ■■■ 6 - cm: L5xH5 - pz: 18 - mat: ZU - GF



Decorazioni in zucchero

Sugar decorations • Dekoracje cukrowe • Zuckerdekore
Decoraciones de azúcar • Decorações em açúcar



20279 - ■■■ 8 - cm: L3 - pz: 144 - mat: ZU - GF



20140 - ■■■ 6 - cm: L6~ - pz: 16 - mat: ZU - GF



Decorazioni in zucchero

Sugar decorations • Dekoracje cukrowe • Zuckerdekore
Decoraciones de azúcar • Decorações em açúcar



20133 NEW - ■■■ 5 - cm: L5,5xH6 - pz: 15 - mat: ZU - GF



25563C
cm: L5xH2 - pz: 18 - mat: ZU - GF AZO



25563B - GF



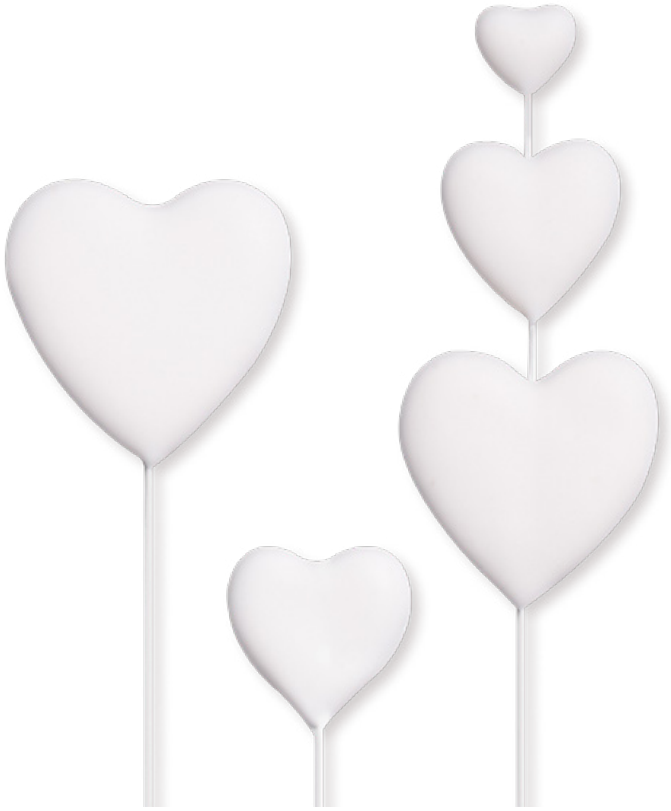
25565 - ■■■ 4
cm: L3xH2,5~ - pz: 100
mat: ZU - GF



Soggetti decorativi

Decorative figurines • Figurki dekoracyjne • Dekorative Figuren
Figuras decorativas • Figuras decorativas



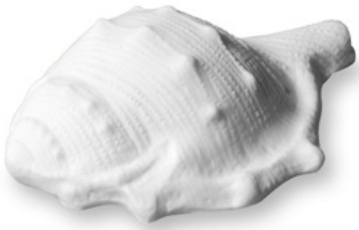


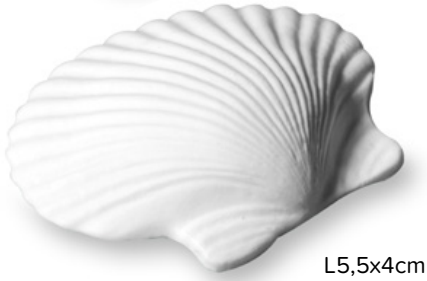
24668 - ■■■ 3 - cm: H2,5-8
pz: 100 -

Ideale da colorare con ColorSpray!
Ideal for colouring with ColorSpray


Ø8cm


L5cm

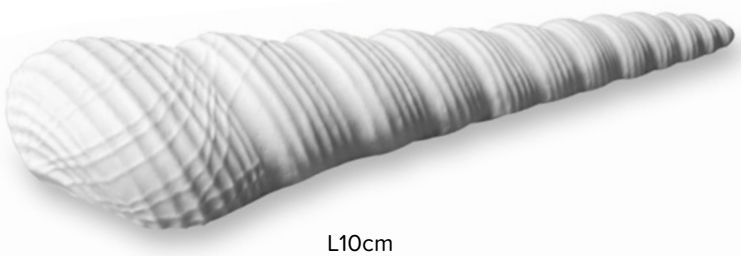

L6cm


L5,5x4cm


L5,5cm


L5,5x5cm


L6cm


L10cm

25534 - ■■■ 8 - pz: 1Kit(8pz) - mat: ZU -

Soggettini in zucchero e gelatina

Sugar and jelly figurines • Figurki cukrowo-żelowe
Zucker und Gelatine Figuren • Muñecos de gominola
Bonequinhos de açúcar e goma



40227 - ■■■ 4 - cm: H max 6 - pz: 24 - mat: ZU - GF AZO





40228 - ■■■ 2 - cm: H5
pz: 24 - mat: ZU - GF AZO



20127 - cm: H5 - pz: 30
mat: GE/ZU - GF



42055 - ■■■ 4 - cm: H max 5 - pz: 24 - mat: ZU - GF


5
Edo

Soggettini in zucchero e gelatina

Sugar and jelly figurines • Figurki cukrowo-żelowe
Zucker und Gelatine Figuren • Muñecos de gominola
Bonequinhos de açúcar e goma



40346 - ■■■ 4 - cm: H6 - pz: 24 - mat: GE/ZU - GF



40343
cm: H7 - pz: 24
mat: ZU - GF



40347
cm: H4 - pz: 24
mat: ZU - GF



40588
■■■ 7 - cm: Ø3,5~ - pz: 36
mat: GE/ZU - GF AZO

TM & © Smiley



20056

■■■ 3 - cm: H max 6,5

pz: 24 - mat: ZU - GF AZO



40117 - ■■■ 9 - cm: H max 7 - pz: 24 - mat: GE/ZU - GF AZO

Soggettini in zucchero

Sugar figurines • Figurki cukrowe • Zuckerfiguren
Figuras de azúcar • Bonequinhos em açúcar



19053 NEW - ■■■ 4 - cm: L3,5/4xH6/8,5 - pz: 20 - mat: ZU -



Soggettini in zucchero e gelatina

Sugar and jelly figurines • Figurki cukrowo-żelowe
Zucker und Gelatine Figuren • Muñecos de gominola
Bonequinhos de açúcar e goma



20066
■■■ 3 - cm: H max 4
pz: 24 - mat: GE/ZU
GF AZO



19051 - ■■■ 4 - cm: H3,5 - pz: 36 - mat: GE/ZU - GF AZO

DINOSAURS



20057 - ■■■ 4 - cm: H max 6 - pz: 24 - mat: GE/ZU - GF AZO

Soggettini in zucchero e gelatina

Sugar and jelly figurines • Figurki cukrowo-żelowe
Zucker und Gelatine Figuren • Muñecos de gominola
Bonequinhos de açúcar e goma



20064 - ■■■ 4 - cm: H max 5,5~ - pz: 24 - mat: GE/ZU - GF AZO



20058 - ■■■ 4 - cm: L3,5~- pz: 36 - mat: GE/ZU - GF AZO



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



24451

cm: Ø2,5~- pz: 70

mat: GE/ZU -



20063 - ■■■ 3 - cm: L max 4,5~ - pz: 30 - mat: GE/ZU -



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



20060- ■■■ 6

cm: L3 - pz: 36

mat: GE/ZU -

Soggettini in zucchero

Sugar figurines • Figurki cukrowe • Zuckerfiguren
Figuras de azúcar • Bonequinhos em açúcar



20062 - ■■■ 4 - cm: H5 - pz: 36 - mat: ZU -



20121 - ■■■ 2 - cm: H3
pz: 48 - mat: ZU -



20072 - ■■■ 6 - cm: H5 - pz: 30
mat: ZU -

20067

■■■ 3 - cm: H max 6

pz: 30 - mat: ZU - GF AZO





20068 - GF AZO



20069 - GF AZO

Soggettini in zucchero

Sugar figurines • Figurki cukrowe • Zuckerfiguren
Figuras de azúcar • Bonequinhos em açúcar



20004 - ■■■ 6 - cm: H3,5 - pz: 42 - mat: ZU - GF AZO



20007 - cm: H3 - GF AZO



20002 - ■■■ 5 - cm: L3,5 - pz: 48 - mat: ZU - AZO



20119 - ■■■ 6 - cm: H max 3,5 - pz: 48 - mat: ZU -



20117 - ■■■ 4 - cm: H max 2,5~ - pz: 48 - mat: ZU -



20118 - ■■■ 6 - cm: H max 3~
pz: 48 - mat: ZU -

Soggettini in zucchero

Sugar figurines • Figurki cukrowe • Zuckerfiguren
Figuras de azúcar • Bonequinhos em açúcar













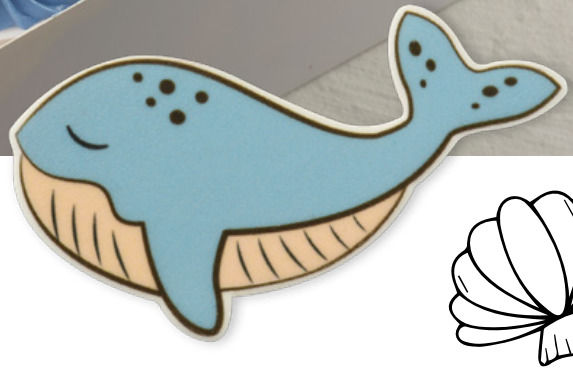


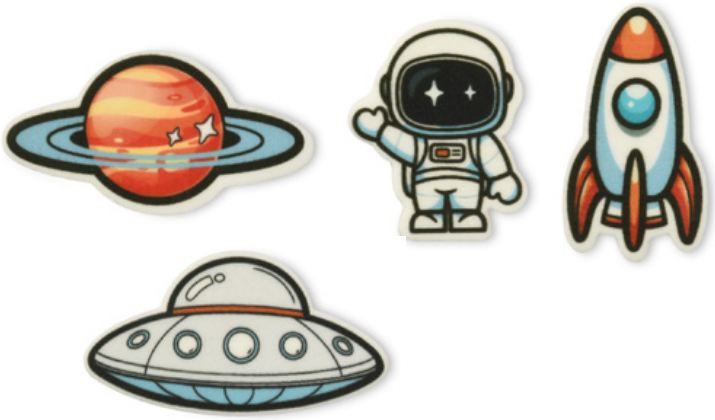
20135 NEW

8 - cm: L2/7xH2,5/7

pz: 15 - mat: ZU - GF







20134 NEW - 4 - cm: L3/5xH2,5/4 - pz: 16 - mat: ZU - GF



Soggettini in zucchero

Sugar figurines • Figurki cukrowe • Zuckerfiguren
Figuras de azúcar • Bonequinhos em açúcar







20238 - ■■■ 6 - cm: L3,5/4xH1,5/3 - pz: 96 - mat: ZU - GF



20235 - GF
cm: L3/4xH3/4







306 **San Valentino**
Valentine's day

325 **Carnevale**
Carnival

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

328 **Festa del papà**
Father's day

334 **Pasqua**
Easter

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

Festività & Ricorrenze
SPECIAL OCCASIONS









354 **Nascita**
Birth

362 **Comunione e cresima**
Communion and Confirmation

370 **Laurea**
Graduation

372 **Matrimonio**
Wedding

THUN

Cioccolato chablon

Thin Chocolate Plaques • Gotowe czekoladowe plakietki
Gebrauchsfertige Schokoladendekore • Decoraciones de
chocolate superfino • Decorações de chocolate finas





41310 NEW - 4 - cm: Ø6 - pz: 110 - GF

love

Decorazioni in zucchero

Sugar decorations • Dekoracje cukrowe • Zuckerdekore
Decoraciones de azúcar • Decorações em açúcar



41303 NEW

2 - cm: H5/5,5

pz: 12 - mat: ZU -



41311 NEW - 3

cm: L8,5xH5,5

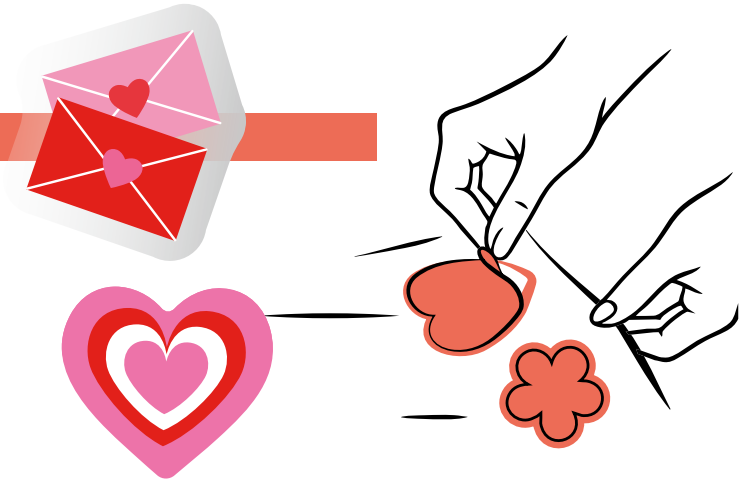
pz: 36 - mat: ZU -

Decorazioni edibili in trasparenza pronte all'uso

Ready-to-use Transparent Edible Decorations

Divertenti decorazioni sottili e dallo sfondo trasparente ideali per integrarsi con il dolce

Fun decorations thin and with a transparent background
Perfect for blending seamlessly into pastry creations



Proprio come gli adesivi tradizionali, i **DecorSticker** si staccano facilmente dal supporto in acetato e, grazie alla loro adesività, si applicano con semplicità su superfici glassate, pasta di zucchero e cioccolato.

La **texture flessibile** consente loro di aderire perfettamente anche alle superfici curve.

*Just like traditional stickers, **DecorStickers** peel easily from their acetate backing and, thanks to their natural stickiness, can be effortlessly applied to glazed surfaces, fondant, and chocolate.*

*Their **flexible texture** allows them to adhere perfectly even to curved surfaces.*

13254 NEW - cm: Ø2/4,5 - pz: 6 - GF



1 conf. = 6 buste/ 1 foglio = 30 Stickers - 180pz tot.
1 pack = 6 sachet/ 1 sheet = 30 Stickers - 180pcs tot.

Decora le tue creazioni, un

DecorSticker alla volta



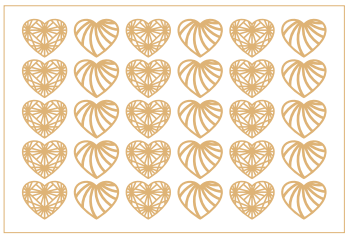
GUARDA IL VIDEO
WATCH THE VIDEO

Decorate your creations, one DecorSticker at a time.

Mono shape

Modecor Golden Touch

Le **mono shape Golden Touch** dedicate all'amore rendono la tua proposta di San Valentino ancora più romantica!

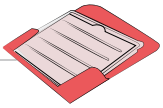




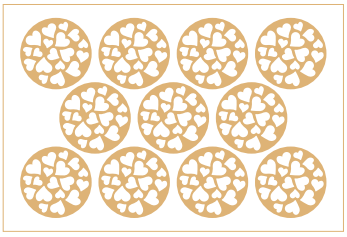


L3,8xH3,3cm

CODICE	PZ			
31424 NEW	240 (30pz x 8 fogli)	●	●	●
31414	360 (30pz x 12 fogli)	●	●	●



New pack



1 conf.= 11pz x 12 fogli
1 pack = 11pcs x 12 sheets

31410 - cm: Ø6,2 - pz: 132 -



Love is in the air



*The new **mono shape golden touch**, dedicated to love,*
*makes your **Valentine's Day pastry shop display** even sweeter and more romantic!*

CHOCO Golden Touch



1Kit = 5 pz - 1 conf = 125pz

92143 - - cm: Ø2,4-5~ - pz: 25Kit -



Cioccolato chablon

Thin Chocolate Plaques • Gotowe czekoladowe plakietki
Gebrauchsfertige Schokoladendekore • Decoraciones de
chocolate superfino • Decorações de chocolate finas



78494 - 4 -
cm: L3 - pz: 112



78493 - - cm: L4 - pz: 120 -



92151 - 3 - - cm: Ø6 - pz: 110 -



92150 -
cm: L4,5 - pz: 96

Cioccolato in blister

Blister Chocolate Decorations • Dekoracje czekoladowe w blistrach
Schoko-Dekore (in Gießform) • Choco blister • Choco blister



92212 NEW - 8 - - 5g - cm: L4 - pz: 72 -



92043 - 6 - - 1,1g - cm: Ø2 - pz: 96 -



92031 - - 3,75g
cm: L3,5~ - pz: 48 -

cuori 3D



92042 -


LOVE
YOU
I ♥

Cioccolato in blister

Blister Chocolate Decorations • Dekoracje czekoladowe w blistrach
Schoko-Dekore (in Gießform) • Choco blister • Choco blister

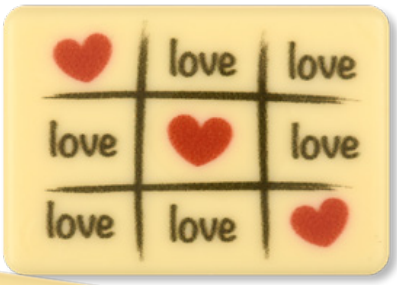


CHOCO Fruit
IL CIOCCOLATO INCONTRA LA FRUTTA

92011 - ◇◇ - 3g - ■■□ 2 - cm: L4xH3,4 - pz: 72 - GF









78443

■■□ 4 - ◇◇ - 5,8g cm: L5xH3,5 - pz: 48 - GF



78508 - ◆◆ - 4,2g - cm: L4~
pz: 64 - GF



78445 - cm: Ø4~ - 4g
pz: 48 - mat: BC
GF AZO



78257 - ■■■ 4 - ◆◆ - 3g - cm: L4 - pz: 72 - GF



92046 - ■■■ 4 - ◆◆
9,3g - cm: L6,5 - pz: 24
GF AZO

Cioccolato in blister

Blister Chocolate Decorations • Dekoracje czekoladowe w blistrach
Schoko-Dekore (in Gießform) • Choco blister • Choco blister





78530 - ■■■ 3 - ◆◆ - 7,3g
cm: L4,8 - pz: 45 - GF AZO



34608
◆◆ - 15g - cm: H6
pz: 36 - GF AZO





34611
■■■ 3 - ◆◆ - 15g
cm: L5 - pz: 36 - GF AZO



Trasferelli

Transfer sheets • Folie transferowe
Schoko-Abziehfolien • Transfers • Transfere

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



82019 - cm: L30xH40 - pz: 12 - GF





82018 - ■■■ 2 - pz: 24 - GF

Soggettini in zucchero e gelatina

Sugar and jelly figurines • Figurki cukrowo-żelowe
Zucker und Gelatine Figuren • Muñecos de gominola
Bonequinhos de açúcar e goma



20024 - ■■■ 2 - cm: H5 - pz: 40 - mat: ZU - AZO

20000
cm: H7,5~ - pz: 24
mat: ZU - GF

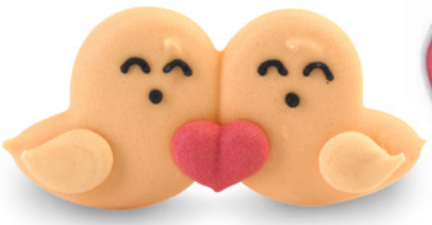




25559
■■■ 2 - cm: L4
pz: 72 - mat: ZU
AZO



20073 - cm: H5
pz: 24 - mat: GE/ZU
GF AZO



L5,7 cm



L3,5 cm



L2,3 cm



L2,4 cm

20011 - ■■■ 6 - pz: 274 - mat: ZU - GF AZO



22162 - kg: 1 -pz: 1 - mat: ZU - GF AZO



22267 - ●●■ A - GF AZO

Linea Krok
l'accento che mancava!

DECOCRUMBLE
Red Hearts





22150 - pz: 2 (1kg) - mat: PF/ZU -

Crumble frutti rossi con zuccherini cuore
Red fruits crumble with hearts sugar sprinkles

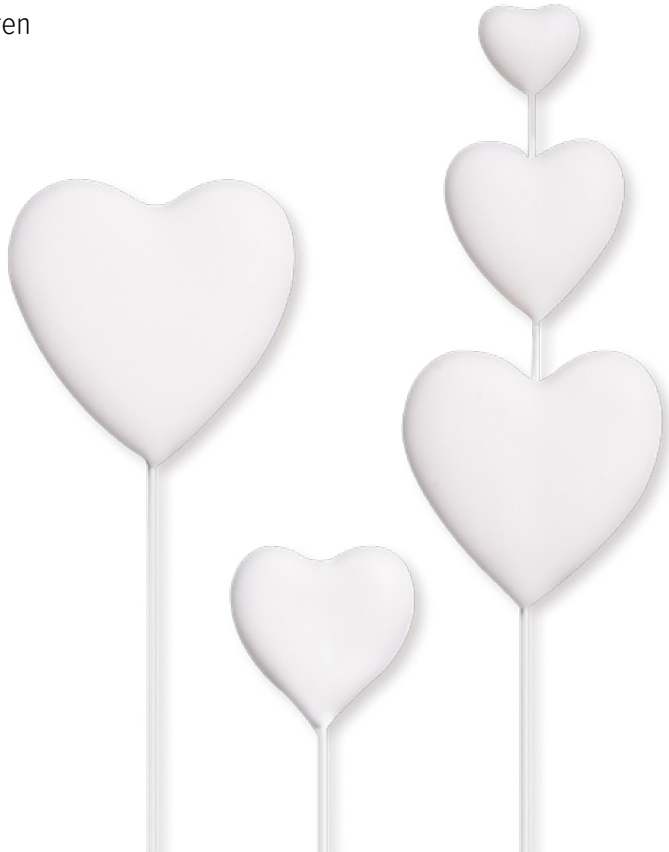
Soggetti decorativi

Decorative figurines • Kwiaty dekoracyjne • Dekorfiguren
Figuras decorativas • Figuras decorativas



Ideale da colorare con ColorSpray!
Ideal for colouring with ColorSpray

24668 - ■■■ 3 - cm: H2,5-8
pz: 100 -



Macarons

Con mandorle • With almonds • Z migdałami • Mit Mandeln
Con almendras • Com amêndoas



20341 - cm: L4,5 - pz: 132
mat: PF -



20327 -



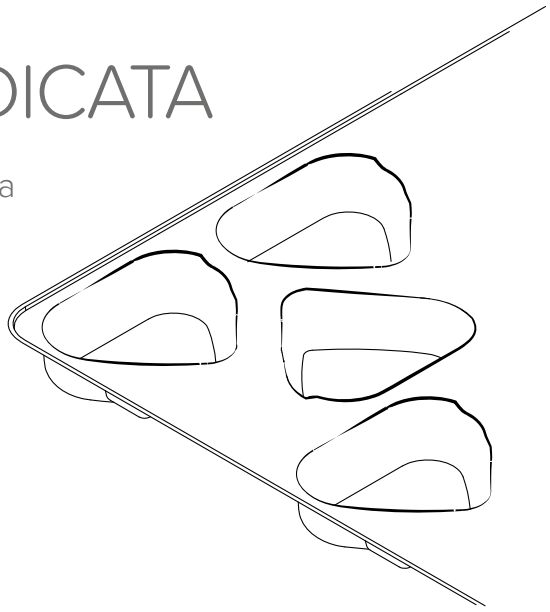
20335 -

Nuovo pack con VALVA DEDICATA

Grazie alla nuova valva in materiale plastico offriamo una soluzione **semplice e sicura** per il trasporto

New packaging with dedicated valve

Thanks to the new plastic valve, we offer a simple and safe solution for transportation





Elegant heart shaped macarons to celebrate the ones you love

Macarons

Con mandorle • With almonds • Z migdałami • Mit Mandeln
Con almendras • Com amêndoas

Dillo con un macaron!



Say it with a macarons

20074 NEW - 6 - cm: Ø3,5~
pz: 96 - mat: PF

Vestibiscotti

Cookie dress • Produkty gotowe do sprzedaży • Vorgestanztes Zuckerpapier
Vistegalleta • Veste bolacha



20070 - 2 - cm: Ø6,5~
pz: 12BlisterA4 (12pz) - mat: ZU - GF



Carnevale

Carnival • Karnawał • Karneval • Carnaval • Carnaval



17123 - ■■■ 4 - cm: L6xH3 - pz: 40 - mat: ZU - AZO







22100

●●● A - cm: Ø0,4

kg: 1 - pz: 1 - mat: ZU

GF AZO

Festa della donna

Women's Day • Dzień Kobiet • Internationaler Frauentag
Día de la Mujer • Dia da Mulher



24113 - cm: Ø0,7 - g: 750
pz: 1 - mat: ZU -



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



92002 - ■■■ 2
- 3,5g - cm: H6~ - pz: 64 -



92042 - 3,75g
cm: L3,5~ - pz: 48 -











92217 NEW - ■■■ 4 - ◈ - 5,8g - cm: L5 - pz: 64 - GF

Festa del papà

Father's Day • Dzień Ojca • Vatertag
Día del padre • Dia do Pai



92208 NEW - 8 - - 9,7g
cm: H10 - pz: 32 - GF





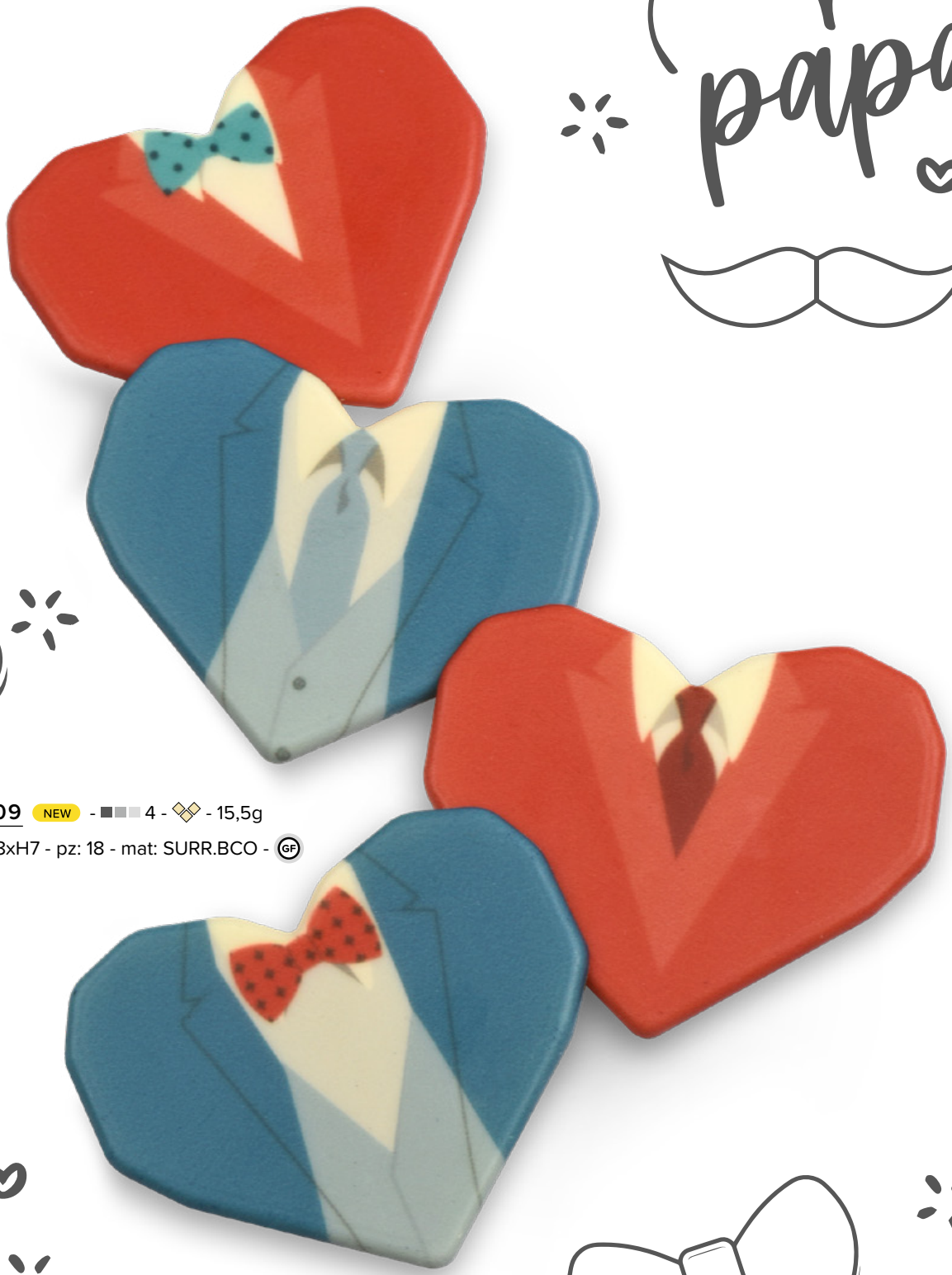
92000 - 8 - - 27,52g/Kit
cm: H2/5 - pz: 16Kit - GF





Festa del papà

Father's Day • Dzień Ojca • Vatertag
Día del padre • Dia do Pai



92209 NEW - 4 - - 15,5g
cm: L8xH7 - pz: 18 - mat: SURR.BCO - GF


Pasticceria
Mia
Pasticceria
Mia

Festa del papà

Father's Day • Dzień Ojca • Vatertag
Día del padre • Dia do Pai



21000 - ■■■ 6 - cm: H18
pz: 6 - mat: ZU - GF

Dillo con un



20345 NEW - ■■■ 6
cm: Ø3,5 - pz: 96 - mat: PF

macaron!

Say it with a macarons



21034- 2 - cm: L6,3xH3,6

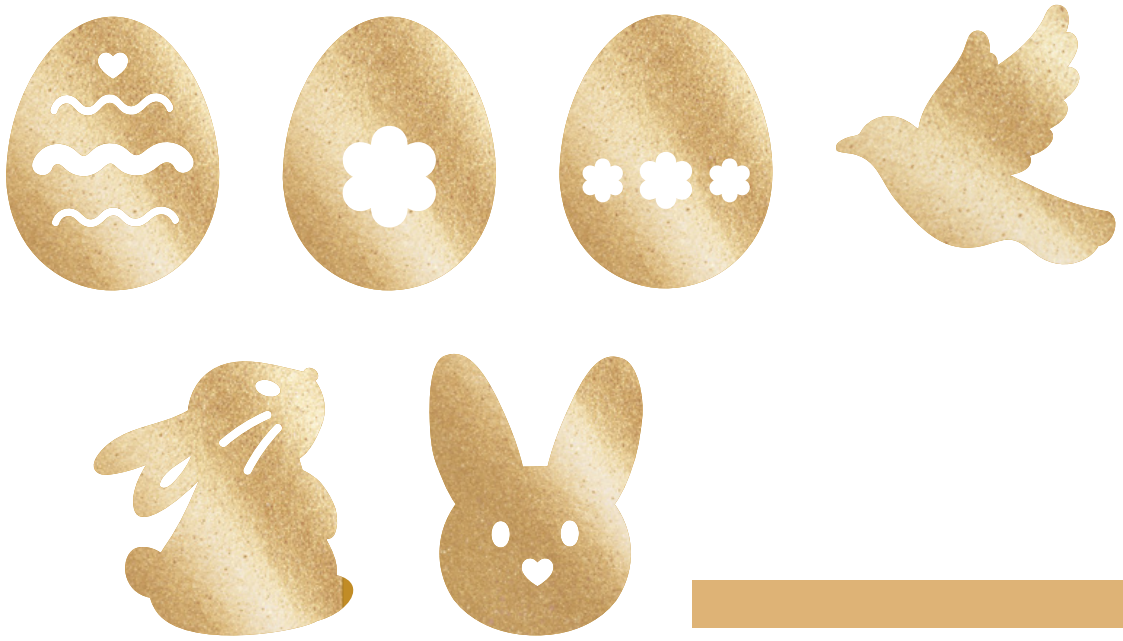
pz: 60 - mat: ZU - GF

Mono shape

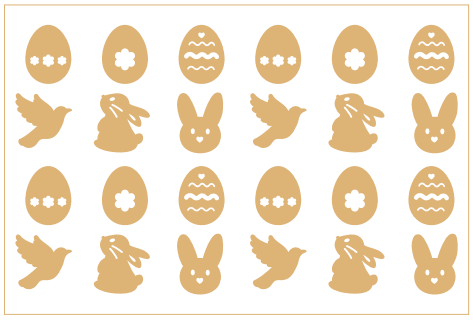
Modecor Golden Touch

I nuovi formati Pasquali Golden Touch sono pronti all'uso
e facili da utilizzare per trasformare i dolci in opere d'arte scintillanti!

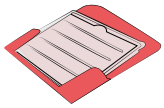
The new Golden Touch Easter formats are ready and easy to apply, turning desserts into sparkling works of art!



1 conf.= 24pz x 8 fogli
1 pack = 24pcs x 28 sheets



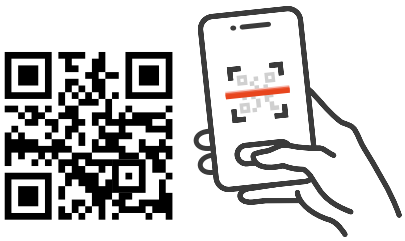
31419 NEW - 6 - cm: H3,5 - pz: 192 -



New pack

Utilizzare le mono shape è facilissimo:
basta prelevare con le mani pulite e asciutte la forma dal foglio di acetato, contenuto nella vaschetta all'interno del packaging.

Using the mono shapes is very easy: simply pick up the shape from the acetate sheet, contained in the tray inside the packaging, with clean, dry hands.

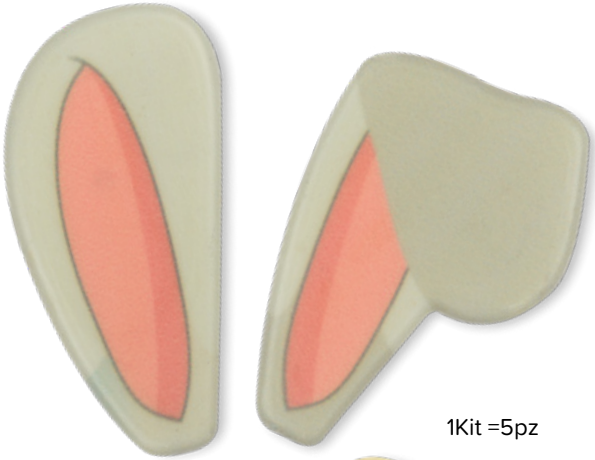


GUARDA IL VIDEO
WATCH THE VIDEO



Decorazioni in blister al gusto di cioccolato bianco

White chocolate-flavored decorations in blister packs • Dekoracje z białej czekolady w blistrach • Dekorationen mit weißem Schokoladengeschmack in Blisterpackungen Decoraciones en blister, con sabor a chocolate blanco • Decorações em blister, com sabor a chocolate branco



1Kit =5pz





1Kit =4pz

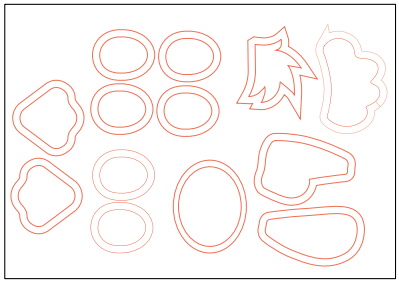




1Kit =4pz

92204 - NEW

3 - - 17,5g/Kit - pz: 12Kit - mat: SURR. BCO -



1 conf = 52pz

Componi, Personalizza, Decora!

Dolci musetti che conquistano tutti

In ogni confezione trovi gli elementi
in cioccolato per creare 3 simpatici
animaletti primaverili:
coniglietto, pulcino e gallinella

Assemble, Personalize, Decorate!
Each pack contains the chocolate elements
to create 3 cute spring animals:
a bunny, a chick, and a hen



Cioccolato in blister

Blister Chocolate Decorations • Dekoracje czekoladowe w blistrach
Schoko-Dekore (in Gießform) • Choco blister • Choco blister



92147 - 4 - 7g
cm: H4~ - pz: 64 - GF



92148 - GF



92161 - 8 - 7g
cm: H4~ - pz: 64 - GF

SMILEY WORLD®

TM & © Smiley

Ovetti Emoji:
un sorriso al centro di ogni creazione



92214 NEW - 4 -
4,5g - cm: H4^{cv} - pz: 64



Emoji Eggs: a smile at the heart of every treat

Cioccolato in blister

Blister Chocolate Decorations • Dekoracje czekoladowe w blistrach
Schoko-Dekore (in Gießform) • Choco blister • Choco blister

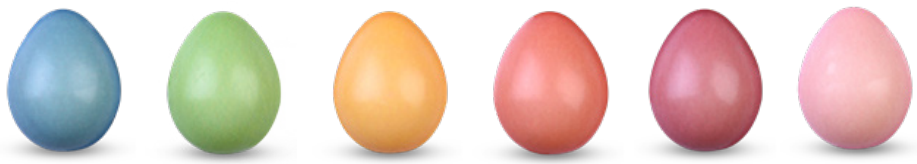


92216 NEW - 8 - - 3g - cm: H3,5^ - pz: 96 - GF



92105
4 - - 2,2g
cm: L2,7xH3,5 - pz: 72 - GF

Ovette 3D
3D eggs



92044 - 6 - - 1,1g
cm: Ø2 - pz: 96 - GF


buona
pasqua

Cioccolato in blister

Blister Chocolate Decorations • Dekoracje czekoladowe w blistrach
Schoko-Dekore (in Gießform) • Choco blister • Choco blister





92146 - ■■■ 4 - ◈ - 5,8g
cm: L5 - pz: 64 - GF







78216 - ■■■ 3 - ◆◆ - 6,3g - cm: Ø5 - pz: 45 - GF AZO





78069 - ◆◆
15g - cm: H6~
pz: 36 - GF AZO

Cioccolato chablon

Thin Chocolate Plaques • Gotowe czekoladowe plakietki • Gebrauchsfertige Schokoladendekore Decoraciones de chocolate superfino • Decorações de chocolate finas









78264 - ■■■ 4 - ◇◇
cm: L5 - pz: 80 - GF

Decorazioni in zucchero

Sugar decorations • Dekoracje cukrowe • Zuckerdekore
Decoraciones de azúcar • Decorações em açúcar



20 pz



20 pz



10 pz



10 pz

19056 - ■■■ 4 - cm: L6,3xH3,6 - pz: 60 - mat: ZU - GF







19037 - ■■■ 3 - cm: L5 - pz: 40
mat: ZU - GF AZO



19163 - ■■■ 5 - cm: H3~ - pz: 70 - mat: ZU - AZO



19028 - ■■■ 2 - cm: H max 4
pz: 96 - mat: ZU - AZO





19047 - ■■■ 9 - cm: H max 3~
pz: 72 - mat: ZU - AZO



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



11020 - cm: L7,5 - pz: 12 - mat: ZU - GF

Soggettini in zucchero e gelatina

Sugar and jelly figurines • Figurki cukrowo-żelowe • Zucker und Gelatine Figuren
Muñecos de gominola • Bonequinhos de açúcar e goma



19052 - ■■■ 3 - cm: H3/3,6 - pz: 30
mat: GE/ZU - GF AZO

19051 - ■■■ 4
cm: H3,5 - pz: 36
mat: GE/ZU - GF AZO





19142 - ■■■ 7 - cm: H4~ - pz: 70 - mat: GE/ZU - AZO



19023 - ■■■ 4 - cm: H4,5
pz: 30 - mat: GE/ZU - GF AZO

Soggettini in zucchero

Sugar figurines • Figurki cukrowe • Zuckerfiguren
Figuras de azúcar • Bonequinhos em açúcar



19053 NEW - ■■■ 4 - cm: L3,5/4xH6/8,5 - pz: 20 - mat: ZU - GF AZO



Soggettini in zucchero e gelatina

Sugar and jelly figurines • Figurki cukrowo-żelowe
Zucker und Gelatine Figuren • Muñecos de gominola
Bonequinhos de açúcar e goma



19018 - ■■■ 3 - cm: H3,5-6
pz: 30 - mat: GE/ZU - GF AZO



19022 - ■■■ 3 - cm: H5,5
pz: 30 - mat: GE/ZU - GF AZO



19046 - ■■■ 4 - cm: H max 3~
pz: 48 - mat: ZU - AZO



19042 - ■■■ 2
cm: H max 4 - pz: 24 - mat: ZU - AZO



19342
cm: H22 - pz: 48
mat: ST

Prodotti da banco

Ready to sell products • Produkty gotowe do sprzedaży • Geschenkartikel
Productos de impulso • Productos prontos para vender



19017 - 6 - 10g - cm: H3 - pz: 1kg - mat: ZU -





25g

78072

3 - - 25g

cm: H13/16,5 - pz: 36



10g



78073 - 4 - - 10g - cm: H5 - pz: 24 -

Festa della mamma

Mother's Day • Dzień Kobiet • Muttertag
Día de la Madre • Dia da Mãe



92206 - NEW - 6 - cm: Ø6 - pz: 110 - GF



78262 - 4 - - 4,5g
cm: L4,5/5,5xH3~
pz: 60 - GF AZO


BEST MOM EVER
MA?
MAMMA?
MAMI?
MAAAAA!

Festa della mamma

Mother's Day • Dzień Kobiet • Muttertag
Día de la Madre • Dia da Mãe

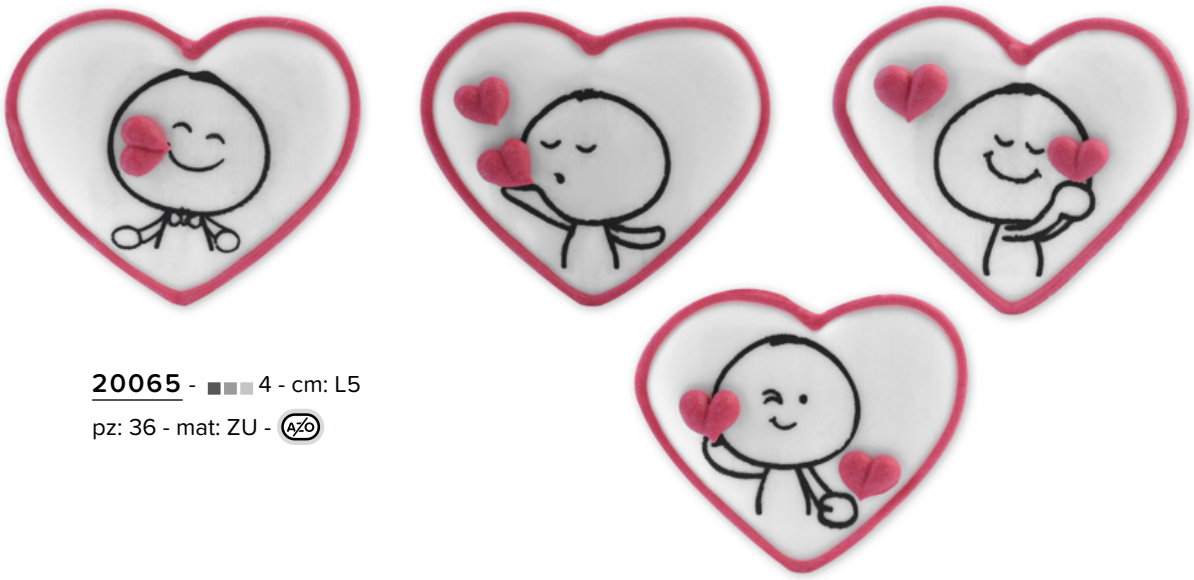
Dillo con un



macaron!

Say it with a macarons

20346 NEW
■■■ 6 - cm: Ø3,5
pz: 96 - mat: PF



20065 - ■■■ 4 - cm: L5
pz: 36 - mat: ZU - A/O



21035 - 6

cm: L6,3xH3,6 - pz: 60

mat: ZU - GF

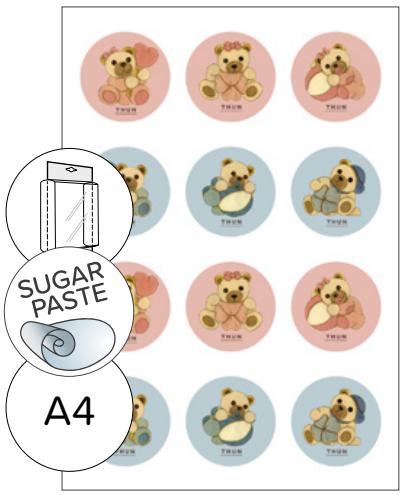


THUN

Vestibiscotti

Cookie dress • Produkty gotowe do sprzedaży • Vorgestanztes Zuckerpapier
Vistegalleta • Veste bolacha





41309 NEW ●○○ A - ■■■ 6 - cm: Ø6,5~
pz: 12BlisterA4 (12pz) - mat: ZU - GF



Soggettini in zucchero

Sugar figurines • Figurki cukrowe • Zuckerfiguren
Figuras de azúcar • Bonequinhos de açúcar



41304 NEW - 4 - cm: H5,5/6 - pz: 12 - mat: ZU -

Nascite

Birth/Christenings • Narodziny/ Chrzest • Geburt
Nacimientos • Nascimento



20061 - ■■■ 4 - cm: H max 5,7 - pz: 24 - mat: ZU - GF AZO



L2,8cm



L5cm



L4,5cm



H9cm



L2,8cm

Ora assortito per bimbo e bimba

Now assorted for boys and girls



H9cm

26022 NEW ■■■ 2 - pz: 4Set (4pz) mat: ZU - AZO



26020 - ■■■ 4 - cm: H max 5,5 - pz: 24 - mat: GE/ZU -



Nascite

Birth/Christenings • Narodziny/ Chrzest • Geburt
Nacimientos • Nascimento



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

L5,5 cm



H4,4 cm



H3,5 cm





26016C - cm: H max 5~ - pz: 4kit (3pz) - mat: ZU - GF

Macarons cuore



20327 - cm: L4,5 - pz: 132
mat: PF - AZO



H9cm



L2,8cm

26001 - pz: 8Set (4pz) mat: ZU -



L5cm

26073C ■■■ 2
cm: H max 7 - pz: 120
mat: ZU -







26008C - cm: H5,5
pz: 12 - mat: PL

Nascite

Birth/Christenings • Narodziny/ Chrzest • Geburt
Nacimientos • Nascimento





26073B ■■■ 2
cm: H max 7 - pz: 120
mat: ZU - AZO



L5,5 cm



H4,4 cm



H3,5 cm

26012B - pz: 8Kit (3pz) - mat: ZU - AZO





26016B - cm: H max 5~ - pz: 4kit (3pz) - mat: ZU - GF

Macarons cuore



20341 - cm: L4,5 - pz: 132
mat: PF - AZO





L2,8cm



L4,5cm

26000 - pz: 8Set(4pz)
mat: ZU -





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



26008B - cm: H5,5
pz: 12 - mat: PL

Comunioni e Cresime

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

Dillo con un macaron!

Say it with a macarons



27025 NEW - ■■■ 6
cm: Ø3,5 - pz: 96 - mat: PF



27017 - ■■■ 4 - cm: H7,5~- pz: 36 - mat: ZU -




JHS

Comunioni e Cresime

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



L3,2 cm



Ø3,8 cm



H4,9 cm

27012C
pz: 20Kit (3pz)
mat: ZU -



L3,2 cm



Ø3,8 cm



H4,9 cm

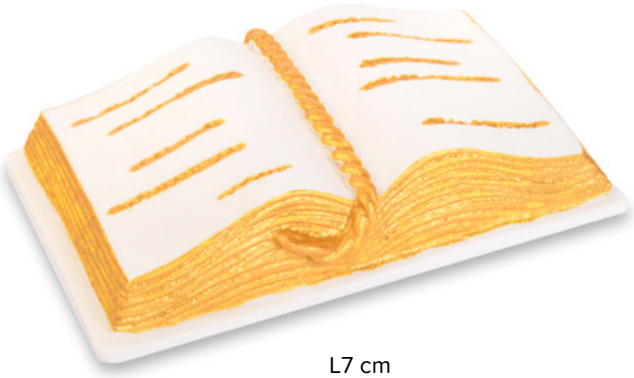
27012B
pz: 20Kit (3pz)
mat: ZU -



H7,5 cm



H6~ cm



L7 cm

27015 - pz: 7Kit(3pz) - mat: ZU -



Ø7 cm

L7,5 cm



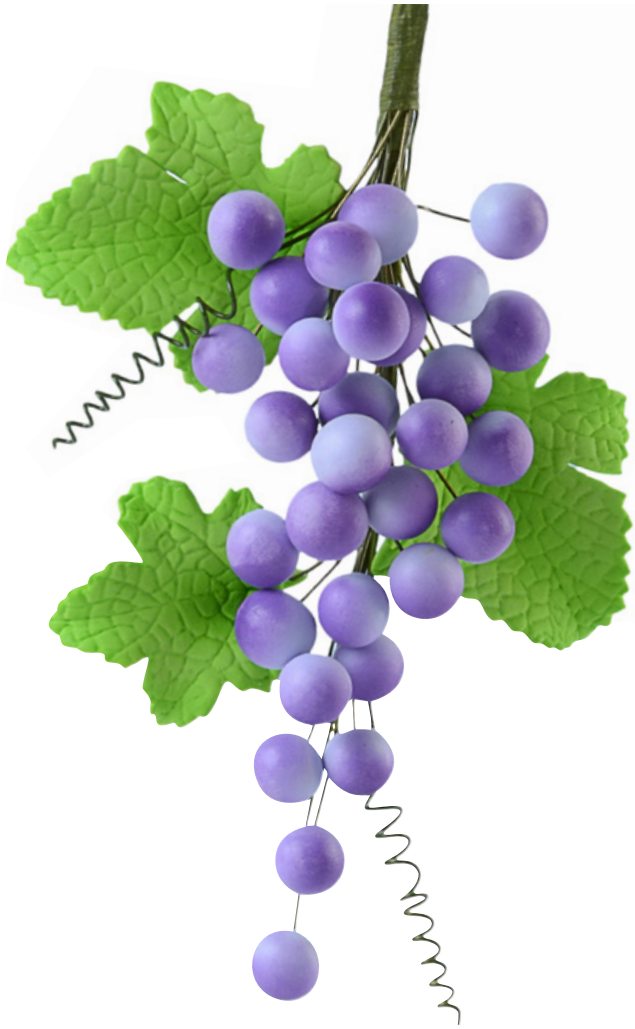
27001 - pz: 8Set(2pz) - mat: ZU -

27022 - pz: 4set(2pz) - mat: ZU -



1Set= +

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



11149 - cm: H19 - pz: 8 -

Comunioni e Cresime

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





27019

cm: H12 - pz: 12

mat: ZU - GF





27018 - GF



Comunioni e Cresime

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



27023 NEW - cm: H8,5
pz: 12 - mat: PL



27024 NEW - cm: H9
pz: 12 - mat: PL



27060 - cm: H11,5
pz: 6 - mat: PL



27149B
cm: H14
pz: 6 - mat: PL



27171C
cm: H11,5
pz: 6 - mat: PO



27171B
cm: H11,5
pz: 6 - mat: PO



27021B - cm: H16
pz: 4 - mat: PO



27149C
cm: H14
pz: 6 - mat: PL



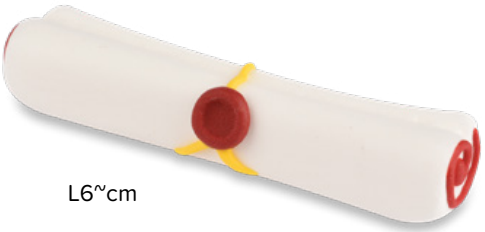
27021C - cm: H16
pz: 4 - mat: PO

Laurea

Graduation • Ukończenie studiów • Magister • Graduación • Graduação



22011 - ■■■ 4 - cm: H5~ - pz: 30 - mat: GE/ZU -



L6~cm



L5cm

22010 - pz: 18Set (2pz) - mat: ZU -





22068 - ■■■ 2 - cm: L4,5xH7

pz: 4 - mat: PO





22069 - ■■■ 2 - cm: H9

pz: 6 - mat: PL

THUN

Decorazioni in zucchero

Sugar decorations • Dekoracje cukrowe • Zuckerdekore
Decoraciones de azúcar • Decorações em açúcar





41305 NEW
cm: H6 - pz: 12 - mat: ZU - AZO





41303 NEW
■■■ 2 - cm: H6
pz: 12 - mat: ZU - AZO









41311 NEW - ■■■ 3
cm: L8,5xH5,5
pz: 36 - mat: ZU - GF





FESTIVITÀ
RICORRENZE

Special Occasions

Montature

Ornaments • Figurki na tort • Aufsätze
Adornos • Adornos



28534
cm: H17,5 - pz: 2
mat: PO ⊙



28535
cm: H17 - pz: 2
mat: PO ⊙



28531 - ■■■ 2 - cm: H18
pz: 2 - mat: PO ⊙



28536
cm: H16,5 - pz: 2
mat: PO



28537
cm: H16,5 - pz: 2
mat: PO



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



28517
cm: H14,5 - pz: 2
mat: PO

Montature

Ornaments • Figurki na tort • Aufsätze
Adornos • Adornos





28497 - ■■■ 2
cm: H11,5 - pz: 8
mat: PO



28465G
cm: H15 - pz: 6 - mat: PO



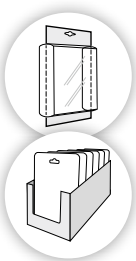
28498 - ■■■ 2
cm: H16 - pz: 4
mat: PL





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

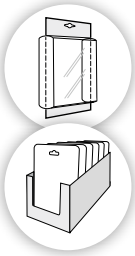




L14,5xH10xP13,5~cm

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



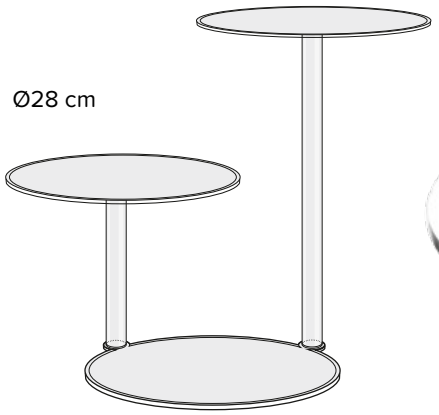


L14,5xH10xP13,5~cm

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

Alzate

Cake stands • Patery i stojaki na torty • Tortenständer • Tarteros • Suporte para bolos



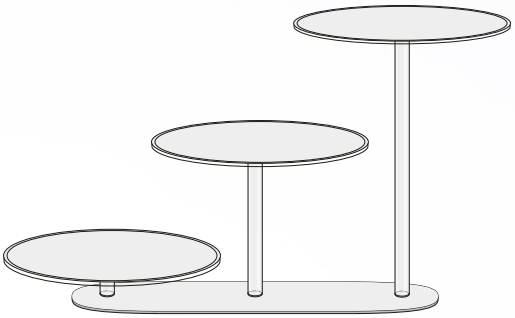
30003

cm: L48xH40,5xP39

pz: 1

mat: PL

*Ø28/28/28cm



30635

cm: L72xH42 - pz: 1

mat: PL

*Ø30/30/30cm

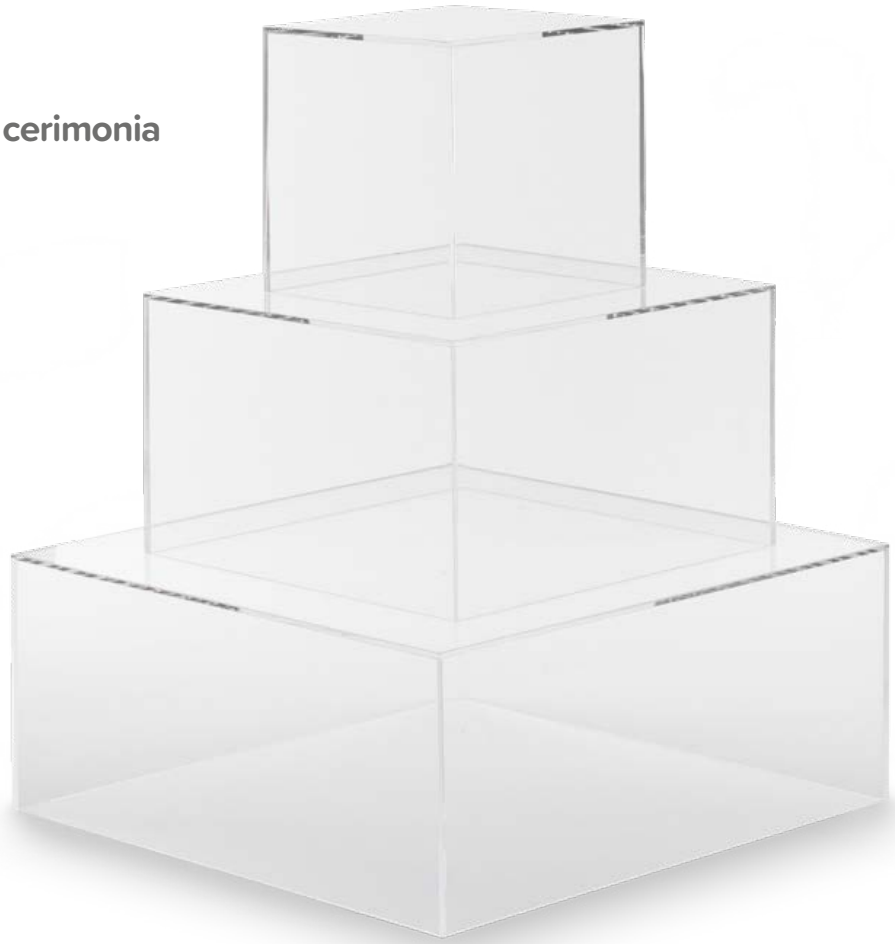
Alzate

Cake stands • Patery i stojaki na torty • Tortenständer • Tarteros • Suporte para bolos

All you need is love

Per le tue torte da cerimonia

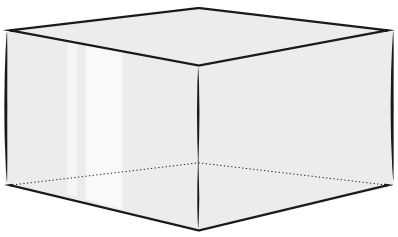
For your ceremony cakes



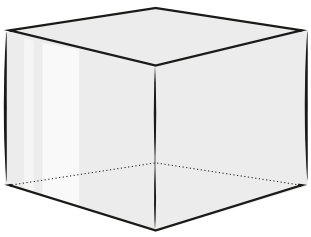
30006

cm: H45

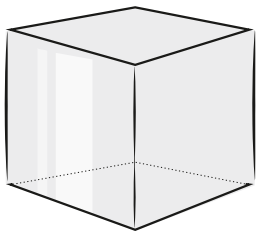
pz: 1 Kit (3pz) - mat: PL



L35xH15 cm



L25xH15 cm



L15xH15 cm



Alzate

Cake stands • Patery i stojaki na torty • Tortenständer • Tarteros • Suporte para bolos

All you need is love

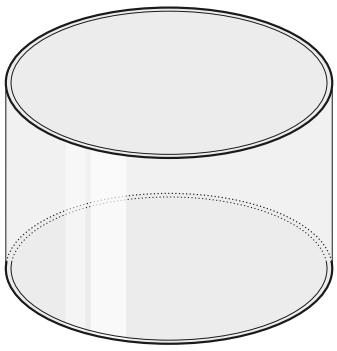
Per le tue torte da cerimonia

For your ceremony cakes!

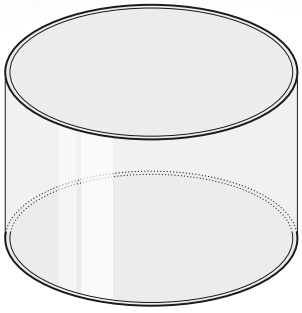


30028 - cm: H45

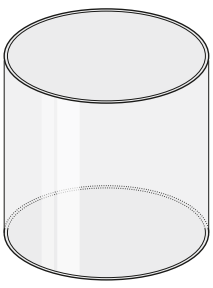
pz: 1 Kit (3pz) - mat: PL



Ø30xH15 cm



Ø24xH15 cm



Ø16xH15 cm



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

* 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



BIRTHDAYS AND CANDLES

Compleanni & Candele



386 **Auguri generici**
Special occasions

394 **Candele numerali**
Numeral candles

400 **Candele speciali**
Special candles

401 **Candele a stelo**
Thin candles

392 **Numeri**
Numbers

437 **Bevanda analcolica**
Alcohol-free drink

404 Peppa Pig

406 Care Bears

410 Tales of the Teenage Mutant Ninja Turtles

412 Teddy Friends By Thun

414 Le Principesse Incantate di Walcor

416 Dinosaurs

418 Smiley World

424 Bing

426 Paw Patrol

428 44 Gatti

430 nickelodeon SpongeBob

431 Barbapapa

432 PJ Masks Power Heroes

434 Masha e Orso

436 Unicorn World

Auguri generici

Special Occasions • Okazje specjalne • Spezielle Anlässe • Felicitaciones • Celebrações

Decorazioni in blister al gusto di cioccolato bianco

White chocolate-flavored decorations in blister packs



92207 NEW - 5,2g - cm: L6,2xH3,7 - pz: 48

mat: SURR.BCO - GF



In rilievo
Embossed



78431 - 3 - - 7,3g - cm: L4,8 - pz: 45 -



78513 - 4 - - 5,5g
cm: L4,5/5,5xH3~ - pz: 72



78326 - 2 - - 4,5g cm: L7xH2,3 - pz: 80 -



92141 - - 3g
6 - cm: L4,5~
pz: 72 -

Auguri generici

Special Occasions • Okazje specjalne • Spezielle Anlässe • Felicitaciones • Celebrações





21036 NEW - ■■■ 3

cm: L8,5xH5,5

pz: 36 - mat: ZU - GF



21008B - ■■■ 3 - cm: L8,5xH5,5
pz: 36 - mat: ZU - GF



21008C - GF

Auguri generici

Special Occasions • Okazje specjalne • Spezielle Anlässe • 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 -

Crea il tuo biglietto d'auguri personalizzato!



21009 - ■■■ 8

cm: L10xH4 - pz: 120 - mat: AM

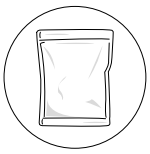
Create your own greeting card!

Auguri generici

Special Occasions • Okazje specjalne • Spezielle Anlässe • Felicitaciones • Celebrações



Sacchetto richiudibile
Resealable bag





25687L - pz: 1 (250g) - mat: AM



L10cm

Ø3,5cm

25000
pz: 24Kit (2pz)
mat: PL

Facile da dosare
Easy dosing



25110 - pz: 16Kit (9pz) - mat: PL



17014
cm: H17 - pz: 24 - mat: PL



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



14220
cm: H5 - pz: 144
mat: PL



14221
cm: H6,5
pz: 144 - mat: PL

Candele

Candles • Świeczki • Kerzen
Velas • Velas

Blister compatibile con l'espositore Modecor
Blister suitable for Modecor display



235230 - NEW
cm: H5 - pz: 10Blister
mat: CE/PL



235231
NEW



235232
NEW



235233
NEW



235234
NEW



235235
NEW



235236
NEW



235237
NEW



235238
NEW



235239
NEW



235240 - NEW
cm: H5 - pz: 10Blister
mat: CE/PL



235241
NEW



235242
NEW



235243
NEW



235244
NEW



235245
NEW



235246
NEW



235247
NEW



235248
NEW



235249
NEW


50
Pasticceria
Mia

Candele

Candles • Świeczki • Kerzen
Velas • Velas

Perfetto per esporre anche le nuove candele oro e argento!

Ideal for displaying the new gold and silver candles, too!





23088B

cm: H6,5 - pz: 24Blister(4pz)

mat: CE/PL

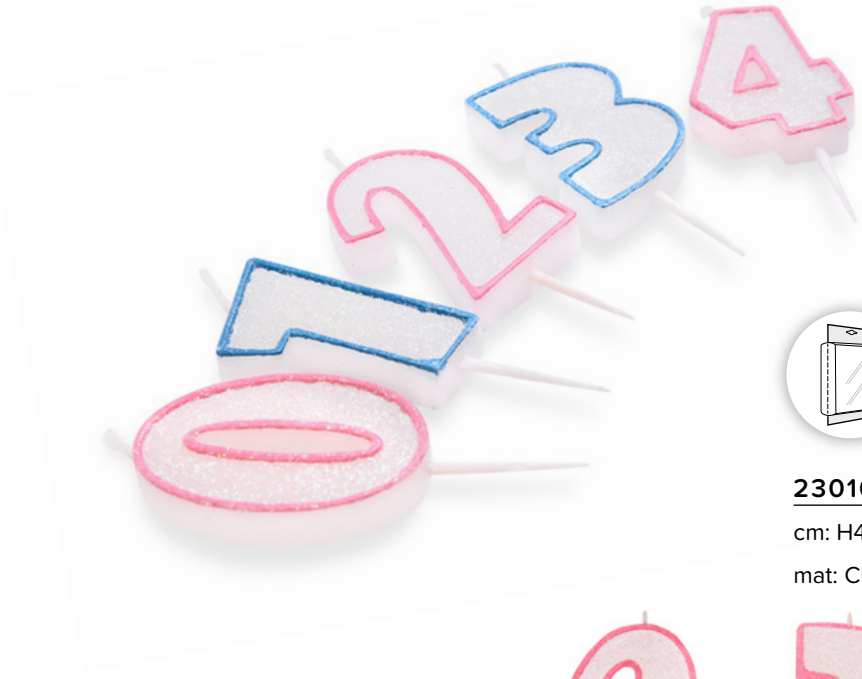


23088C

23519

cm: L25xH86xP17 - pz: 1 (250pz)

mat: CE/MT





230160

cm: H4,5 - 24 Blister

mat: CE/PL



230161



230162



230163



230164



230165



230166



230167



230168



230169



230170



230171



230172



230173



230174



230175



230176



230177



230178



230179

Candele

Candles • Świeczki • Kerzen • Velas • Velas





230211B

cm: H11 - pz: 25

mat: CE/PL



230210B



230212B



230213B



230214B



230215B



230216B



230217B



230218B



230219B



230210C



230212C



230213C



230214C



230215C



230216C



230217C



230218C



230219C



230211C

cm: H11 - pz: 25

mat: CE/PL







230211D

cm: H11 - pz: 25

mat: CE/PL ☆

230210D ☆



230212D ☆



230213D ☆



230214D ☆



230215D ☆



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 • Świeczki • Kerzen • Velas • Velas





239040

cm: H6 - pz: 10Blister

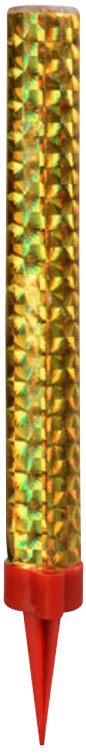
mat: CE/PL ☆



239041 ☆ 239042 ☆ 239043 ☆ 239044 ☆ 239045 ☆

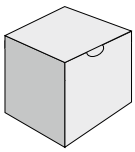


239046 ☆ 239047 ☆ 239048 ☆ 239049 ☆





36 pezzi



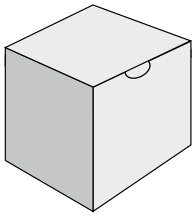
23034

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





72 pezzi



23000

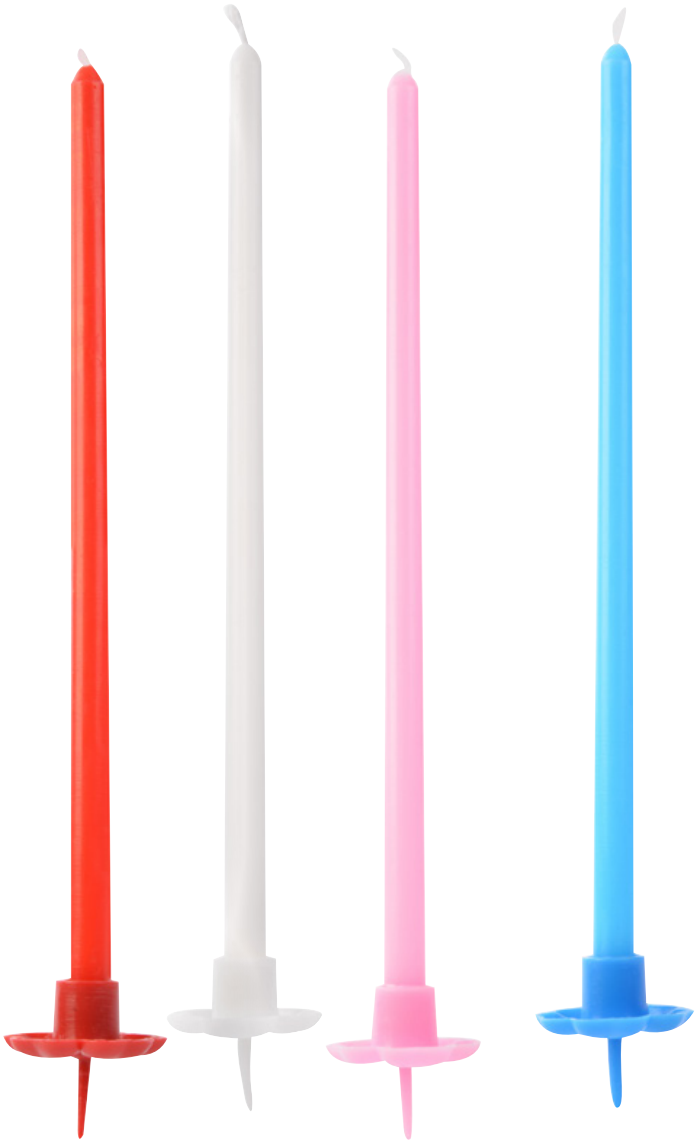
cm: H12 - pz: 72 (18 Blister da 4pz) - ⊙



23002

●●● BCG - cm: H7

pz: 100 - mat: CE ⊙



23026 - ●●● BCDG - cm: H20 - pz: 50 - mat: CE/PL ☆



23001

●●● BCG - cm: H1

pz: 100 - mat: PL ☆



23003 - ●●● BCDG - cm: H8 - pz: 100 - mat: CE/PL ☆

Numeri

Numbers • Cyfry • Zahlen • Números • Números



230410
cm: H5,5 - pz: 100
mat: PL



230411 **230412** **230413** **230414** **230415**



230416 **230417** **230418** **230419**



230180
cm: H4,5 - pz: 100
mat: PL



230181 **230182** **230183** **230184** **230185**



230186 **230187** **230188** **230189**



23012

A0123456789

10 - cm: L5,5xH5,5

pz: 100 - mat: PL





23042

cm: L5,5

pz: 100 - mat: PL



23019

mat: PL

Cassettiera portanumeri

Box with drawers containing numerals • Pudełko z szufladami
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



Disco in cialda - *Wafer disc*

40229 NEW

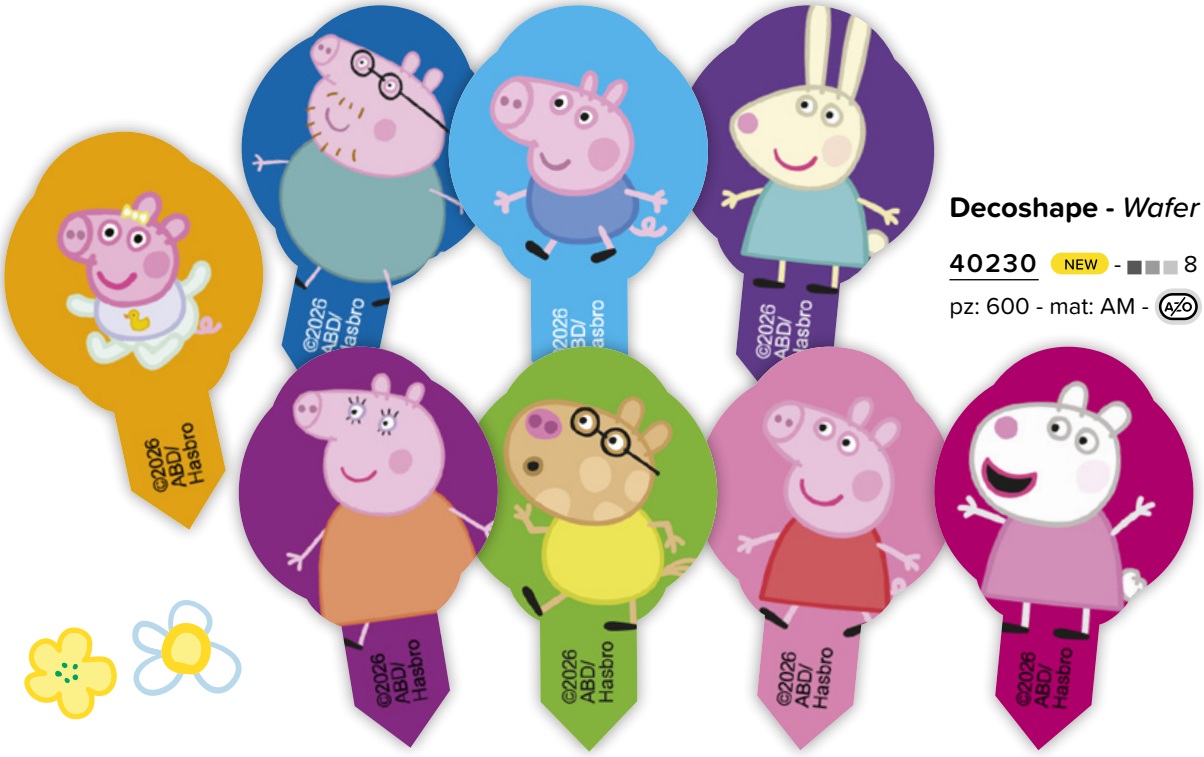
cm: Ø21 - pz: 12 - mat: AM -

Soggettini in zucchero
Sugar figurines



20127 - cm: H5 - pz: 30

mat: GE/ZU -



Decoshape - *Wafer decoshape*

40230 NEW - ■■■ 8 - cm: H5,5

pz: 600 - mat: AM -

Vestibiscotti in pasta di zucchero
Cookie dress









40231 NEW

6 - cm: Ø5,8

pz: 12BlisterA4 (12pz)

mat: ZU - GF





Decorazioni in blister al gusto di cioccolato bianco

White chocolate-flavored decorations in blister packs

40140 NEW - 8 - 4,6g - cm: H max 5,2 - pz: 64 - mat: SURR.BCO - GF



Disco in cialda - *Wafer disc*

40143 NEW

cm: Ø21 - pz: 12 - mat: AM - AZO


CARE BEA

CARE BEARS

Vestibiscotti in pasta di zucchero
Cookie dress





40141 NEW
■■■ 6 - cm: Ø5,8
pz: 12BlisterA4 (12pz)
mat: ZU - GF AZO



Decoshape - *Wafer decoshape*

40142 NEW - ■■■ 8 - cm: H5,5
pz: 600 - mat: AM - AZO





Disco in cialda - *Wafer disc*

40121 NEW

cm: Ø21 - pz: 12 - mat: AM -



Decoshape - *Wafer decoshape*

40122 NEW - ■■■ 4 - cm: H5,5

pz: 600 - mat: AM -

Soggettini in zucchero
Sugar figurines



40346 - ■■■ 4 - cm: H6 - pz: 24 - mat: GE/ZU -



Vestibiscotti in pasta di zucchero
Cookie dress





40120 NEW - ■■■ 4 - cm: Ø5,8 - pz: 12BlisterA4 (12pz) - mat: ZU - GF AZO

TEDDY FRIENDS

By THUN





Disco in cialda - *Wafer disc*

41307 NEW

cm: Ø21 - pz: 12 - mat: AM -

Decoshape - *Wafer decoshape*

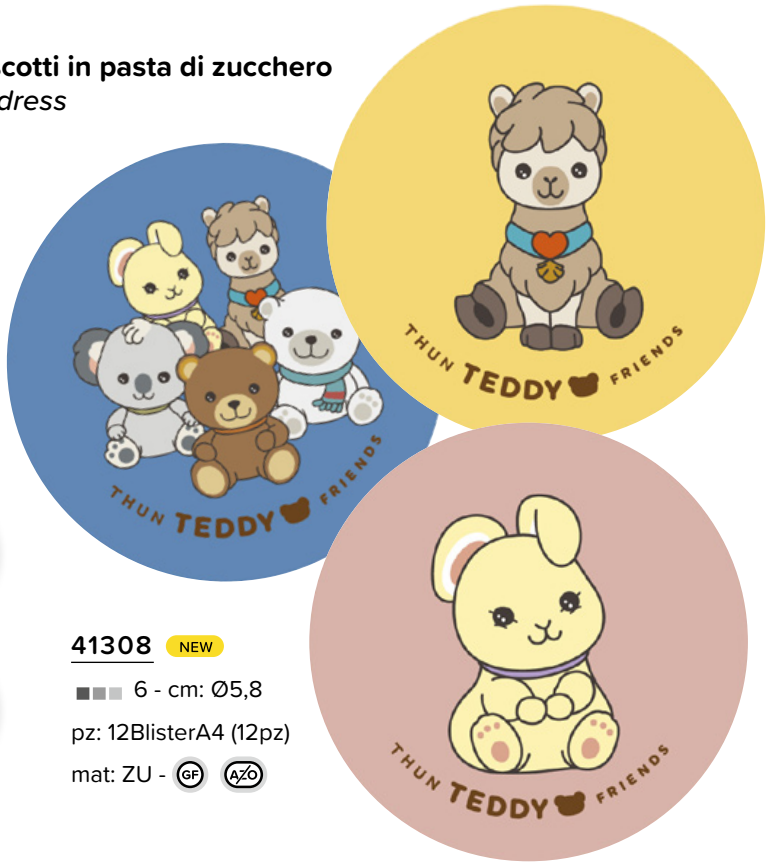
41306 NEW - ■■■ 5 - cm: H5,5

pz: 600 - mat: AM -



Vestibiscotti in pasta di zucchero

Cookie dress



41308 NEW

■■■ 6 - cm: Ø5,8

pz: 12BlisterA4 (12pz)

mat: ZU -





Disco in cialda - *Wafer disc*

21025

cm: Ø21 - pz: 12 - mat: AM -





Vestibiscotti in pasta di zucchero
Cookie dress



21027 - ■■■ 6 - cm: Ø5,8 - pz: 12BlisterA4 (12pz) - mat: ZU - GF

Decoshape
Wafer decoshape



21031 NEW - ■■■ 6 - cm: H5,5 - pz: 600 - mat: AM - AZO

Soggettini in zucchero
Sugar figurines



20056

■■■ 3 - cm: H max 6,5

pz: 24 - mat: ZU - GF AZO

DINOSAURS



Disco in cialda - *Wafer disc*

21024

cm: Ø21 - pz: 12 - mat: AM -



Decoshape - *Wafer decoshape*

21030 NEW - ■■■ 6 - cm: H5,5 - pz: 600 - mat: AM -





Vestibiscotti in pasta di zucchero
Cookie dress

21026 - ■■■ 4 - cm: Ø5,8 - pz: 12BlisterA4 (12pz) - mat: ZU - GF

Soggettini in zucchero
Sugar figurines



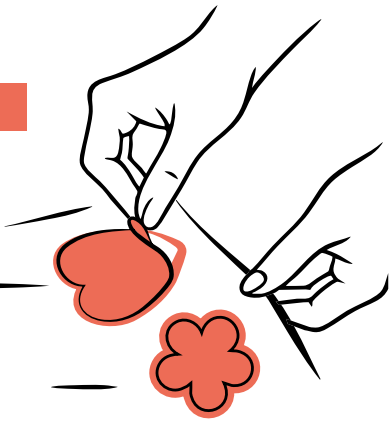
20057 - ■■■ 4 - cm: H max 6 - pz: 24 - mat: GE/ZU - GF AZO

Decorazioni edibili in trasparenza pronte all'uso

Ready-to-use Transparent Edible Decorations

Divertenti decorazioni sottili e dallo sfondo trasparente ideali per integrarsi con il dolce

Fun decorations thin and with a transparent background
Perfect for blending seamlessly into pastry creations



40233 NEW - cm: Ø2/4,5 - pz: 6 - GF



SMILEY WORLD®

1 conf. = 6 buste/ 1 foglio = 28 Stickers - 168pz tot.
1 pack = 6 sachet/ 1 sheet = 28 Stickers - 168pcs tot.

Proprio come gli adesivi tradizionali, i **DecorSticker** si staccano facilmente dal supporto in acetato e, grazie alla loro adesività, si applicano con semplicità su superfici glassate, pasta di zucchero e cioccolato.

La **texture flessibile** consente loro di aderire perfettamente anche alle superfici curve.

*Just like traditional stickers, **DecorStickers** peel easily from their acetate backing and, thanks to their natural stickiness, can be effortlessly applied to glazed surfaces, fondant, and chocolate.*

*Their **flexible texture** allows them to adhere perfectly even to curved surfaces.*

TM & © Smiley

Decora le tue creazioni, un

DecorSticker alla volta



GUARDA IL VIDEO
WATCH THE VIDEO

Decorate your creations, one DecorSticker at a time



Disco in cialda - *Wafer disc*

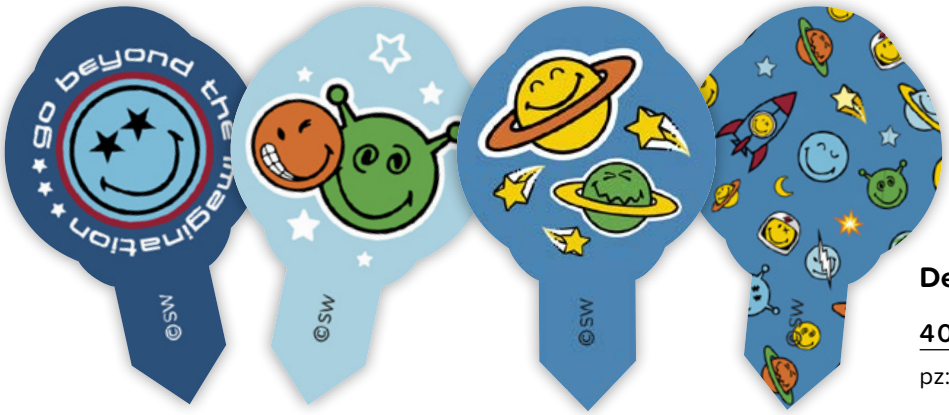
40451

cm: Ø21 - pz: 12 - mat: AM -



Disco in cialda - *Wafer disc*

40449 -



Decoshape - *Wafer decoshape*

40455 NEW - ■■■ 8 - cm: H5,5

pz: 600 - mat: AM -



SMILEY WORLD®

TM & © Smiley







Vestibiscotti
in pasta di zucchero
Cookie dress

40602 - ■■■ 6
cm: Ø5,8 - pz: 12BlisterA4 (12pz)
mat: ZU - GF



SMILEY WORLD®

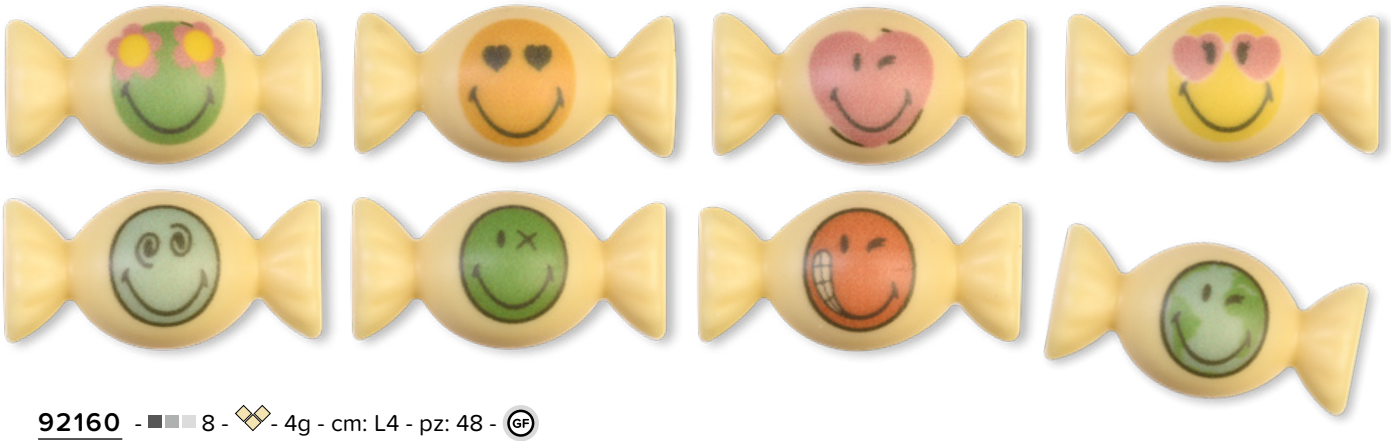
40588 - ■■■ 7 - cm: Ø3,5~
pz: 36 - mat: GE/ZU - GF AZO

TM & © Smiley


SMILEY WORLD®
TM & © Smiley



92162
8 - - 1,8g
cm: Ø3~ - pz: 64 - GF



92160 - 8 - - 4g - cm: L4 - pz: 48 - GF



92161 - 8 - - 7g
cm: H4~ - pz: 64 - GF

SMILEY WORLD®

TM & © Smiley



Disco in cialda - *Wafer disc*

40208

cm: Ø21 - pz: 12 - mat: AM -



Soggettini in zucchero
Sugar figurines

40343

cm: H7 - pz: 24 - mat: ZU -



Decoshape - *Wafer decoshape*

40348 - NEW - 10 - cm: H5,5 - pz: 600 - mat: AM -

Vestibiscotti in pasta di zucchero
Cookie dress





40339 ●●○ A - ■■□ 6
cm: Ø5,8 - pz: 12BlisterA4(12pz)
mat: ZU- GF





Disco in cialda - *Wafer disc*

40226

cm: Ø21 - pz: 12 - mat: AM -



40220 -



Decoshape - *Wafer decoshape*

40221 - ■■■ 6 - cm: H5,5 - pz: 600 - mat: AM -

Soggettini in zucchero - *Sugar figurines*



40227 - ■■■ 4 - cm: H max 6~
pz: 24 - mat: ZU -

Vestibiscotti in pasta di zucchero
Cookie dress





40222
■■■ 6 - cm: Ø5,8
pz: 12BlisterA4 (12pz)
mat: ZU -



Disco in cialda - *Wafer disc*

42062

cm: Ø21 - pz: 12 - mat: AM -



Decoshape - *Wafer decoshape*

42066 - NEW - ■■■ 8 - cm: H5,5 - pz: 600 - mat: AM -

Vestibiscotti in pasta di zucchero
Cookie dress



42060 - ■■■ 4 - cm: Ø5,8
pz: 12BlisterA4(12pz) - mat: ZU - GF

Soggettini in zucchero
Sugar figurines



42055 - ■■■ 4 - cm: 1:1 - pz: 24 - mat: ZU - GF



Disco in cialda - *Wafer disc*

71704

cm: Ø21 - pz: 12 - mat: AM -



Soggettini in zucchero
Sugar figurines

40347 - cm: H4

pz: 24 - mat: ZU -



Vestibiscotti in pasta di zucchero
Cookie dress



71702 - NEW - 6 - cm: Ø5,8 - pz: 12BlisterA4 (12pz)

mat: ZU -

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BARBAPAPA



40117 - ■■■ 9 - cm: H max 7 - pz: 24
mat: GE/ZU - GF AZO

PJ MASKS POWER HEROES



Disco in cialda - *Wafer disc*

43133

cm: Ø21 - pz: 12 - mat: AM -



Decoshape - *Wafer decoshape*

43136 - NEW - ■■■ 6 - cm: H5,5 - pz: 600 - mat: AM -

Vestibiscotti in pasta di zucchero
Cookie dress





43134 - ■■■ 6 - cm: Ø5,8
pz: 12BlisterA4 (12pz) - mat: ZU - GF

Masha e Orso



Disco in cialda - *Wafer disc*

42073

cm: Ø21 - pz: 12

mat: AM -



Decoshape - *Wafer decoshape*

43130 - ■■■ 10 - cm: H5,5 - pz: 600 - mat: AM

Vestibiscotti in pasta di zucchero
Cookie dress





43126 - ■■■ 6 - cm: Ø5,8 - pz: 12BlisterA4(12pz)
mat: ZU - GF

Soggettini in zucchero
Sugar figurines



40228 - ■■■ 2 - cm: H5
pz: 24 - mat: ZU - GF AZO

UNICORN World



Disco in cialda - *Wafer disc*

25092

cm: Ø21 - pz: 12

mat: AM -

Vestibiscotti in pasta di zucchero
Cookie dress





25093 - ■■■ 6 - cm: Ø5,8 - pz: 12BlisterA4(12pz) - mat: ZU -

Bevanda analcolica

Alcohol-free drink • Napój bezalkoholowy • Alkoholfreies Getränk
Bebida sin alcohol • Bebida sem álcool



Disney Princess



Gusto mela
Apple-flavoured

72196
cm: H31 - pz: 6
mat: LA - ml: 750 - AZO

novità
new





Gusto uva bianca
White grape-flavoured

72237 NEW - AZO



Disney Frozen II



Gusto uva bianca
White grape-flavoured

72206 - AZO

Disney Mickey Mouse & Friends





Gusto uva bianca
White grape-flavoured

72193 - AZO







SEMIFINISHED
Semilavorati

440 **Icing**
Icing

444 **CreamArt**
CreamArt

450 **GlazeArt**
GlazeArt

452 **Glassa spray**
Ready-to-use glossy spray glaze

454 **Pasta di zucchero**
Sugar paste

460 **Isomalto**
Isomalt

460 **Ghiaccia reale**
Royal Icing

460 **Crema Vegetale da Montare**
Vegetable Whipping Cream







461 **Pasta con estratto di vaniglia**
Paste with vanilla extract

461 **CMC e Colla alimentare**
Cmc and edible glue

462 **Prodotto in gel per la decorazione**
Gel product for decoration

464 **Decorgel**
Decorgel

465 **Creamy Tube**
Creamy Tube

466 **Decor Drip**
Decor Drip

468 **Drip Choc**
Drip Choc

470 **Spray da laboratorio**
Lab sprays

Preparato base zucchero per decorazione e scrittura

Sugar-based icing mix for decoration and writing



Con glitter
With glitter

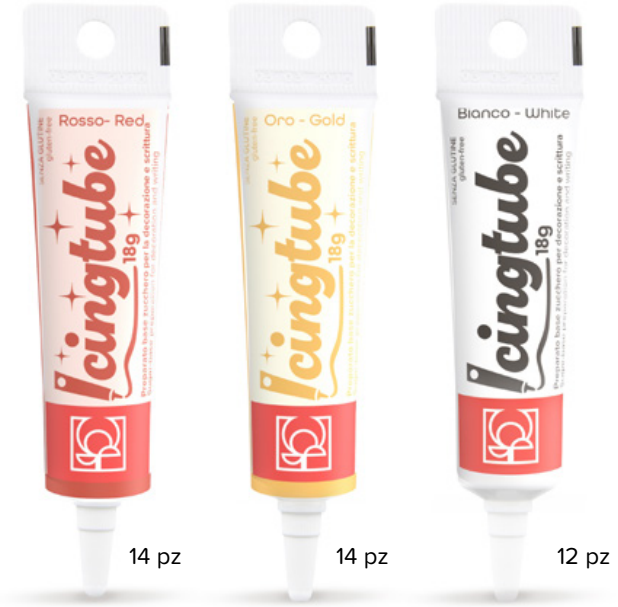




23382 ROSSO NEW
g: 18 - pz: 6 - GF

23342 ORO NEW
GF AZO

23343 BIANCO NEW
GF AZO



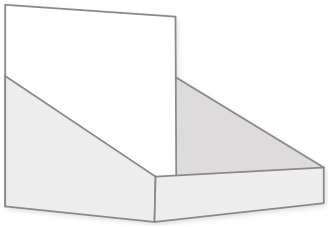
14 pz 14 pz 12 pz

IcingTube è la soluzione ideale per scritte e piccole decorazioni su biscotti, torte e i principali prodotti di pasticceria.

IcingTube *is the ideal solution for writing and small decorations on cookies, cakes, and all main pastry creations.*

Codice assortito
Assorted item

23383 NEW
●●● A - ■■■ 3
g: 18 - pz: 40 - GF




Icing pronto all'uso, precisione a portata di mano
Ready-to-use icing, precision at your fingertips
Scrivi, decora, sorprendi
Write, decorate, impress

Icing pronto all'uso, precisione a portata di mano

Ready-to-use icing, precision at your fingertips

Icing in secchiello è il formato perfetto per il professionista che desidera decorare e scrivere utilizzando la sac à poche.

L'icing bianco, abbinato alla gamma di colori **ColorGel**, consente al pasticcere di creare infinite sfumature e giochi di colore.

Bucket Icing *is the perfect format for professionals who want to decorate and write using a piping bag.*

White icing, combined with the ***ColorGel*** *color range, allows pastry chefs to create endless shades and color effects.*



Scrivi, decora, *sorprendi*



Icing

1kg

Preparato base zucchero per decorazione e scrittura

Sugar-based icing mix for decoration and writing



Con glitter
With glitter

31275 ORO NEW

kg: 1 - pz: 1 - GF AZO



31276 ROSSO NEW

GF



31277 BIANCO NEW

GF AZO

Una volta applicato, l'icing si asciuga all'aria, permettendo di impilare i biscotti o trasportare i dessert con la sicurezza che la scritta o il decoro restino intatti.

Once applied, the icing air-dries, making it possible to stack cookies or transport desserts with the confidence that writing or decorations will remain intact.

CREAM art

Scopri come esprimere
al meglio la tua *creatività!*

Unleash your creativity!



FILL!

FARCISCI!



SCRIVI!



DECORA!

DECORATE!



RIVESTI!

COAT!

Un prodotto,
infinite possibilità!

CREAMart



CreamArt è il tuo alleato ideale per dare vita a torte uniche e spettacolari, grazie alla combinazione perfetta con **ColorGel**!

CreamArt is your perfect ally for creating unique and spectacular cakes, thanks to its perfect combination with ColorGel!

Scopri come esprimere al meglio la tua *creatività!*

Unleash your creativity!



- **Pronta all'uso:** semplice e veloce da reidratare e montare.
- **Semplice da utilizzare:** la sua cremosità è ideale per creare decorazioni e scritte sia con sac a poche che con cornetto in carta.
- ***Ready to use:*** *simple and quick to rehydrate and whip*
- ***Easy to use:*** *its creaminess is perfect for creating decorations and writing, with both a piping bag or paper cone*

31257 - kg: 1,8 - pz: 4 - GF AZO

31257P NEW - kg: 1,8 - pz: 1 - GF AZO



- **Colori brillanti e saturi:** per risultati visivi accattivanti e professionali
- **Fino a 72 ore** in frigorifero, senza alterazioni di colore*
- **Ideale per la personalizzazione:** si abbina perfettamente con ColorGel per creare combinazioni di colore infinite.

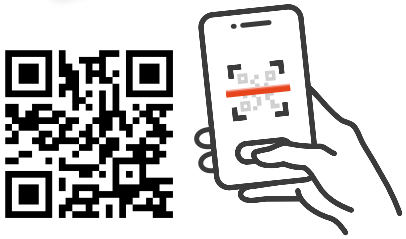
- ***Bright and saturated colors:*** *for eye-catching and professional visual results*
- ***Up to 72 hours*** *in the refrigerator, with no colour alterations**
- ***Ideal for personalization*** *combines perfectly with ColorGel to create endless color combinations*



* Seguendo le istruzioni ideali di utilizzo riportate nel "**How to use**".

* Following the ideal usage instructions outlined in the "How to use" section.





GUARDA IL VIDEO
WATCH THE VIDEO






STIAMO
ASPETTANDO
UN CUCCIOLO











Glaze art

Glaze Art con **ColorGel,** si trasforma in una tela per colori vivaci e brillanti, permettendoti di glassare creazioni uniche e spettacolari!

Glaze Art with ColorGel becomes a canvas for vibrant and brilliant colors, allowing you to glaze unique and spectacular creations!

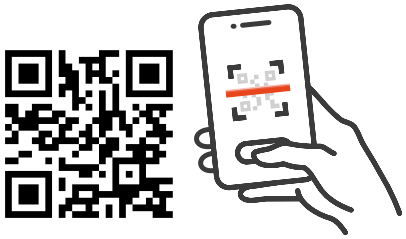


- **Pronta all'uso:** semplice e veloce da applicare*
- **Fluida e coprente:** Colori brillanti e saturi: risultati visivi accattivanti e professionali
- **Colori brillanti e saturi:** risultati visivi accattivanti e professionali

- **Ready to use:** simple and quick to apply*
- **Smooth and covering:** ensures a smooth and even finish
- ***Bright and saturated colors:*** *for eye-catching and professional visual results*

- **Ideale per la personalizzazione:** perfetta con ColorGel e ColorSpray per creare dessert glassati unici
- ***Perfect for personalization:*** *ideal with ColorGel and ColorSpray to create unique glazed desserts*





GUARDA IL VIDEO
WATCH THE VIDEO

* Temperatura di utilizzo ideale: 30°C. Performance ottimali su torte abbattute al cuore a -18°C.

* Ideal application temperature: 30°C. Optimal performance on cakes frozen at 18°C.

31258 - kg: 1,65 - pz: 2 -



L'arte della personalizzazione

The art of personalization.

Glassa lucida spray pronta all'uso

Ready-to-use glossy spray glaze • Gotowa do użycia błyszcząca polewa w sprayu
Gebrauchsfertige glänzende Sprühglasur • Glaseado brillante en spray listo para usar
Glaseado brillante en spray listo para usar

Ideale per donare luminosità ai tuoi dolci in poco tempo, perfetta per glassare le tue creazioni a temperatura sia positiva che negativa.

Ideal for adding shine to your desserts in no time, perfect for glazing your creations at both positive and negative temperatures.

Idealna do szybkiego nadania blasku deserom, idealna do glazurowania w temperaturach dodatnich i ujemnych.

Ideal, um deinen Süßspeisen schnell Glanz zu verleihen, perfekt zum Glasieren deiner Kreationen bei sowohl positiver als auch negativer Temperatur.

Ideal para dar brillo a tus postres en poco tiempo, perfecta para glasear tus creaciones tanto a temperatura positiva como negativa.

Ideal para dar brillo a tus postres en poco tiempo, perfecta para glasear tus creaciones tanto a temperatura positiva como negativa.

Facile da usare: riuscita professionale anche sulle superfici più irregolari

Easy to use: professional results even on the most irregular surfaces.



280g

CODICE	COLORE	AZO	GF
23395 NEW	ROSSA		●
23396 NEW	GIALLA		●
23397 NEW	TRASPARENTE	●	●

g: 280 - pz: 1



Pasta di zucchero

POP Sugar paste • Masa cukrowa 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**

- POP- idealna masa do powlekania- **ekstremalnie elastyczna**. Przy użyciu wałkownicy możesz uzyskać grubość nawet 1mm!
- POP nadaje się również do modelowania – po dodaniu niewielkiej ilości CMC.
- POP- masa wolna od utwardzonych tłuszczy i glutenu

- E**xtrêmement 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**

- **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**

- E**xtremadamente 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**

- E**xtremamente 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		•	•
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



Pasta di zucchero

Tropical Sugar paste • Masa Tropical sugar
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

5kg

Mantiene perfettamente la struttura!
Mantains its structure

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

Wysoko wydajna masa cukrowa !

Tropical Sugar jest jedyną masą utrzymującą swoje właściwości nawet przez 72 godziny w szokówce, jeśli tort był zamrożony i później obłożony

Idealna do obkładania dużych tortów dzięki dużej elastyczności (możliwość rozwałkowania do 2 mm grubości) bez pęknięć

Utrzymuje swoją strukturę i idealnie nadaje się do skomplikowanego modelowania i pracy bez dodatku CMC

Der super leistungsfähige Fondant!

Der Tropical Sugar ist der einzige Fondant, der seine Leistungen unverändert beibehält: auch nach dem Schnellkühler kann die überzogene Kuche 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 frigorifico; O bolo deve ser coberto com a pasta de açúcar depois da passagem pela abatedora

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 Sugar Paste • Masa cukrowa Elite • Elite Fondant
Fondant Elite • Pasta de açúcar Elite

Elite
LA PASTA DI ZUCCHERO

Ideale per coperture	Ideal for cake covering	Idealna do pokrywania tortów	Ideal für Kuvertüren	Ideal para coberturas	Ideal para coberturas



5kg

24568 - BIANCO
kg: 5 - pz: 1 - mat: ZU - GF AZO



1kg

25428 - BIANCO
kg: 1 - pz: 8 - mat: ZU - GF AZO



Pasta Modellabile

Modelling paste • Masa do modelowania • Modellierfondant
Pasta moldeable • Massa moldável





25696 - **BIANCO**
kg: 1 - pz: 1 - mat: ZU - GF AZO

- 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

- Formuła z masłem kakaowym
- Natychmiastowa forma po obróbce
- Niesamowita elastyczność. Utrzymuje strukturę podczas modelowania.

- 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

Isomalto

Isomalt • Izomalt • Isomalt • Isomalt • Isomalte



24129 - kg: 1,3 - pz: 1
mat: ZU -

Royal Icing

Preparato per ghiaccia reale • Royal icing mix • Lukier królewski • Präparat für Zuckerguss
Preparado para glasa real • Preparado para glacé real



24120 - kg: 4,5 - pz: 1
mat: ZU -

Crema Vegetale da Montare

Vegetable Whipping Cream • Roślinna śmietana do ubijania
Pflanzliche Schlagcreme • Nata vegetal para montar
Natas vegetais para bater



31243 - pz:1 (10lt) -

Pasta con estratto di vaniglia

Paste with vanilla extract • pasta z ekstraktem waniliowym
Paste mit Vanilleextrakt • Pasta con extracto de vainilla
Pasta com extrato de baunilha



50g

23228

pz: 8 - mat: ZU



CMC

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



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	Po dodaniu CMC pozostawić masę na 30 minut przed użyciem.
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

24117 - g: 40 - pz: 4

Colla alimentare

Edible glue • Klej jadalny • Lebensmittelkleber
Cola comestible • Cola alimentar



23188

g: 18 - pz: 10 -

ModecorGel

Prodotto in gel per la decorazione di colore neutro • Neutral-coloured gel product for decoration • Żel neutralny • Dekorgel in neutraler Farbe
Gel decorativo de color neutro • Gel Decorativo de cor neutro





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

Idealny do nadania blasku dyskom, słodyczy i wydruków na masie cukrowej

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 açucar



1kg

24190

kg: 1 - pz: 4 - mat: GE -

ModecorMasterCake®

Effetto trasparente
Transparent effect

- Aroma neutro.
- Non cola e rimane estremamente compatta
- Resa perfetta su semifreddi e torte in panna

- Neutral flavour.
- Perfect result on parfait and cream cakes
- It does not drip and remains intact

- Neutralny smak
- Idealne do użycia na ukończone i kremowe torty
- Nie rozlewa się i pozostaje zwarty

- Neutrales Aroma
- Perfekt für Halbgefrorene und Sahnetorten
- Die Gelatine Master Cake tropft nicht und bleibt sehr kompakt

- Aroma neutro.
- Rendimiento perfecto sobre semifrios y tartas de crema
- No es pegajosa y permanece compacta

- Aroma neutro.
- Eficiência perfeita para semifrios e tortas de natas
- Não escorre e permanece extremamente compacta



24158

kg: 1 - pz: 1 - mat: GE -

Gelatina spray

Spray gelatine • Żelatyna w sprayu • 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

Idealny do nabłyszczania owoców oraz zapobiegania ich utlenianiu Idealne dozowanie za pomocą sprayu, bez grudek

Ideal zum Polieren von Obst und zum Schutz vor Oxidation. Perfekte Sprühdosierung ohne Klumpen

Ideal para abrillantar la fruta y prevenir la oxidación. Dosificación perfecta del spray, sin grumos

Ideal para dar brilho à fruta e prevenir a oxidação. Dosagem por pulverização perfeita, sem grumos



Effetto Trasparente
Transparent effect

23239

ml: 200 - pz: 6

Decorgel

Prodotto in gel per la decorazione ad effetto trasparente • Gel product for transparent effect decoration • Pisaki żelowe dekoracyjne- miks kolorów • Dekorgel mit transparentem Effekt Gel decorativo con efecto transparente • Gel decorativo com efeito transparente



L27,5xH23xP13,5cm

20g



ASSORTITO | Assorted | Assorti | Sortiert | Surtido | Sortido



23217

A - 5 - g: 20 - pz: 40 - mat: GE -



Creamy Tube

Crema di nocciole • Hazlenut cream • Kremowe tubki • Haselnusscreme
Crema de avellanas • Creme de avelã

Scrivi, decora e gusta!
Writes, decorates and Tastes Delicious







24194 - g: 23
pz: 40 - GF AZO

Decor drip

Glassa colorata pronta all'uso per effetto drip • Ready-to-use colored glaze for drip effect • Gotowa do użycia kolorowa polewa do efektu drip • Gebrauchsfertige bunte Glasur für Drip-Effekt Glaseado • Glaseado de colores listo para usar con efecto Drip • Glacê colorido pronto a usar com efeito gota

Il colore asciuga in fretta, non sgocciola sul dolce	**The colour dries quickly**, does not drip on the cake	**Kolor wysycha szybko**, nie rozlewa się po torcie	**Die Farbe trocknet schnell**, sie tropft nicht auf den Kuchen	**El color se seca rápidamente**, no sigue goteando sobre el pastel.	**A cor seca rapidamente**, não pinga sobre o bolo
Ideale per decorare la superfice dei cremini gelato, basi in zucchero e panna.	Ideal for decorating sugar and cream bases	Idealny do dekorowania powierzchni kremów lodowych, podkładów z cukru i śmietany	Ideal zum Dekorieren der Oberfläche von Eiscreme-Cremes, Zuckerunterlagen und Sahne	Ideal para decorar bases de azúcar y nata	Ideal para a decorações à base de açúcar e natas
Il pratico tappo dosatore permette **di creare design senza sbavature.**	**With measuring cap** for a perfect drip!	**Butelka posiada dozownik,** aby uzyskać idealny "drip"!	**Mit Messkappe** für einen perfekten Abstich !	**¡Con tapa dosificadora** para un goteo perfecto!	**Com tampa doseadora** para umas gotas perfeitas!
Senza burro di cacao!*	**No cocoa butter!***	**Bez masła kakaowego!***	**Ohne Kakaobutter!***	**¡Sin manteca de cacao!***	**Sem manteiga de cacau!***



CODICE		COLORE	AZO	GF
23387	NEW	ORO		•
23388	NEW	ROSA	•	•
23389	NEW	ROSSO CILIEGIA		•
23390*	NEW	BIANCO	•	•
23391	NEW	AZZURRO	•	•
23392	NEW	GIALLO		•
23393	NEW	VIOLA	•	•
23394	NEW	VERDE	•	•

g: 180 - pz: 1

** Il codice 23390, essendo a base di cioccolato bianco, contiene naturalmente burro di cacao.*
** The 23390 code, being white chocolate-based, naturally contains cocoa butter.*



Drip Choc

Glassa colorata pronta all'uso per effetto drip • Ready to use coloured glaze for drip effect
Mix na bazie pokolorowanego masa kakaowego, gotowy do uzyskania efektu "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	**The colour dries quickly**, does not drip on the cake	**Kolor wysycha szybko**, nie rozlewa się po torcie	**Die Farbe trocknet schnell**, sie tropft nicht auf den Kuchen	**El color se seca rápidamente**, no sigue goteando sobre el pastel.	**A cor seca rapidamente**, não pinga sobre o bolo
Ideali per decorare basi in zucchero e panna	Ideal for decorating sugar and cream bases	Idealny do dekorowania deserów cukrowych i kremowych	Ideal zum Dekorieren von zuckerhaltigen und cremigen Desserts	Ideal para decorar bases de azúcar y nata	Ideal para a decorações à base de açúcar e natas
Con tappo dosatore per una colata perfetta!	**With measuring cap** for a perfect drip!	**Butelka posiada dozownik,** aby uzyskać idealny "drip"!	**Mit Messkappe** für einen perfekten Abstich !	**¡Con tapa dosificadora** para un goteo perfecto!	**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
23353	VERDE	•	•
23352	VIOLA	•	•
23296	ROSA	•	•
23297	GIALLO		•
23298	AZZURRO	•	•
23309	CIOCCOLATO BIANCO	•	•
23310	ROSSO CILIEGIA		•
23311	CACAO	•	•

g: 180 - pz: 1

PERLATO SHINY

23643	ORO		•

g: 180 - pz: 1


Pasticceria
Mia

Lacca spray

Lacquer spray • Spray lakierujący • Lackspray • Laca spray • Laca em spray



Ideale per proteggere e lucidare cioccolato, pasta di zucchero e pasta di mandorle

Ideal for protecting and glazing chocolate, sugar and almond paste

idealny do ochrony i glansowania czekolady, masy cukrowej i migdałowej

Ideal für den Schutz und Glanz von Schokolade, Zuckermasse und Mandelmasse

Ideal para proteger y dar brillo a: chocolate, fondant y pasta de almendras

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 • Spray nabłyszczający • Glanzspray • Abrillantador spray • Spray de brilho



Burro di cacao per lucidare pasta di zucchero e pasta di mandorle

Cocoa butter for glazing sugar and almond paste

Masło kakaowe do nabłyszczania masy cukrowej i migdałowej

Kakaobutter zum Polieren von Fondant und Mandelpaste

Manteca de cacao para dar brillo a fondant y pasta de almendras

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 • Spray chłodzący • Kühlspray • Refrigerante spray • Spray refrigerante



Ideale per fissare composizioni in cioccolato

Ideal for fixing chocolate compositions

Do utrwalenia czekoladowych dekoracji

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 • Spray spożywczy zapobiegający przyleganiu • Trennspray
Desmoldante spray • Desmoldante em spray



Ideale per staccare: isomalto, cioccolato, pasta di zucchero, prodotti da forno

Ideal for detaching: isomalt, chocolate, sugar paste, baked products

Do oddzielenia: izomaltu, czekolady, masy cukrowej, produktów wypiekanych

Ideal zum Ablösen von: Isomalt, Schokolade, Fondant, 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 -







COLOURS
Colori

476 **ColorGel**
Gel colours

480 **ColorPaste**
Paste colours

484 **ColorVel**
Velvet spray colours

486 **ColorSoft**
Soft spray colours

488 **ColorSpray**
Spray colours

492 **Stardust**
Stardust

493 **Dust Glitter**
Dust glitter







494 **ColorCioc**
Cocoa butter colours

496 **ColorDust**
Powder colours

502 **ColorAir**
Colours for airbrush

503 **Pennarelli alimentari**
Felt tip markers with edible ink

Libera la tua

LEGENDA | *LEGEND*

Massa
Mass

Superficie
Surface

	ColorGel	**ColorPaste**	**ColorVel**	**ColorSoft**	**ColorSpray**
	Gel idrosolubile *Water-soluble gel*	**Pasta liposolubile** *Fat-soluble paste*	**Spray base burro di cacao** *Cocoa butter based spray*	**Spray senza burro di cacao** *Cocoa butter free spray*	**Spray base alcool** *Alcohol-based spray*
Cioccolato bianco e prodotti a base grassa *White chocolate and fatty based products*		Massa			Superficie
Prodotti da forno *Baked products*	Massa *	Massa			Superficie **
Prodotti a base zucchero e panna *Sugar based products and cream*	Massa				Superficie **
Glasse e gelatine *Glazes and gelatines*	Massa				Superficie **
Prodotti congelati *Frozen products*			Superficie	Superficie	Superficie **

**ad eccezione dei codici 23135, 23136, 23128, 23133, 23267, 23279, 23265, 23277 • *codes 23135, 23136, 23128, 23133, 23267, 23279, 23265, 23277 excluded • *mit Ausnahme der Codes 23135, 23136, 23128, 23133, 23267, 23279, 23265, 23277 • *con excepción de los códigos 23135, 23136, 23128, 23133, 23267, 23279, 23265, 23277 • * com exceção dos códigos 23135, 23136, 23128, 23133, 23267, 23279, 23265, 23277*

Creatività

unleash your creativity

Stardust	Dust Glitter	ColorCioc	ColorDust		ColorAir	
Spray glitter trasparente base alcool *Alcohol-based transparent glitter spray*	**Polvere base zucchero** *Sugar-based powder*	**Base burro di cacao** *Cocoa butter based*	**Polvere Idrosolubile** *Water-soluble powder*	**Polvere Liposolubile** *Fat-soluble powder*	**Liquido base acqua** *Water-based liquid*	**Liquido base alcool** *Alcohol-based liquid*
●	●	●		●		●
●	●		●	●	●	●
●	●		●	●	●	●
●	●		●	●		
●	●					●

***ad eccezione dei codici 23356 e 23357 • **codes 23356 and 23357 excluded • **mit Ausnahme der Codes 23356 und 23357*
***con excepción de los códigos 23356 y 23357 • **com exceção dos códigos 23356 e 23357*

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

Żel rozpuszczalny w wodzie **Barwi wszystkie masy** z wyjątkiem masła, czekolady i masła kakaowego

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

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

ALCUNI ESEMPI DI APPLICAZIONI | SOME EXAMPLES OF APPLICATIONS

Massa | *Mass*



Colora CreamArt | *colour CreamArt*

PRODOTTI A BASE DI ZUCCHERO E PANNA

Sugar Based products and cream



Colora GlazeArt | *colour GlazeArt*

GLASSE E GELATINE

Glazes and gelatines



Colora il Pan di spagna | *colour the sponge cake*

PRODOTTI DA FORNO

Baked products



GUARDA IL VIDEO
WATCH THE VIDEO

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

Żel rozpuszczalny w wodzie **Barwi wszystkie masy** z wyjątkiem masła, czekolady i masła kakaowego

Farbstoff in **wasserlöslichem Gel. Für die Färbung aller Massen** mit Ausnahme von Butter, Schokolade und Kakaobutter.

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100g



VIOLA DEL PENSIERO
23134 - GF



ROSA CANDY
23123 - GF



PELLE
23124 - GF



GIALLO LIMONE
23131 - GF

g: 100 - pz: 1 mat: GE





ARANCIO MANDARINO
23133 - GF



ROSA FRAGOLA
23126 - GF



ROSSO CILIEGIA
23127 - GF



PORPORA
23175 - GF



MARRONE TRONCO
23135 - GF



VERDE BOSCO
23128 - GF



VERDE PRATO
23132 - GF



AZZURRO 1837
23129 - GF



AZZURRO CIELO
23125 - GF AZO



BLU NAVY
23130 - GF



NERO FLUO
23136 - GF

100g

g: 100 - pz: 1 mat: GE



Color paste

Pasta liposolubile
Fat-soluble 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 fatty masses**. Ideal for colouring baked products and icings

Barwienie mas takich jak czekoloada*, surogat i wszystkie tłuste masy. Idealny do barwienia produktów piekarniczych i polew

Färbung für **Schokolade***, Schokoladenersatz und **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

**Il cioccolato una volta colorato in massa non può essere più denominato e venduto come tale • *Once chocolate has been dyed in mass, it can no longer be sold and the named "chocolate" • *Le chocolat une fois coloré dans la masse ne peut plus être nommé et vendu comme tel • *Farbige Schokolade in der Masse kann nicht mehr als solche bezeichnet und verkauft werden • *El chocolate, una vez coloreado en masa, ya no puede denominarse ni venderse como tal • *O chocolate uma vez colorido em massa, já não pode ser designado e vendido como ta*

15g



ROSSO **23335** NEW GF

GIALLO **23336** NEW GF

AZZURRO **23337** NEW AZO GF

NERO **23338** NEW AZO GF

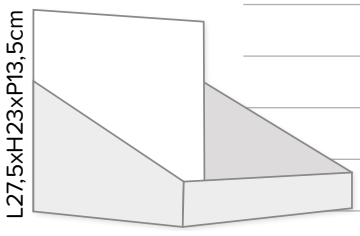
VERDE **23339** NEW GF

ROSA **23340** NEW GF

g: 15 - pz: 12

ASSORTITO | Assorted | Assorti | Sortiert | Surtido | Sortido

CODICE	COLORE	PZ	AZO	GF
23341 NEW	ROSSO	8		●
	GIALLO	8		●
	AZZURRO	8	●	●
	NERO	8	●	●
	VERDE	4		●
	ROSA	4		●



●●● A - ■■■ 6 - g: 15 - pz: 40



AGITAMI BENE
SHAKE ME

Massa | *Mass*

CIOCCOLATO BIANCO
E PRODOTTI A BASE GRASSA
White chocolate and fatty based products





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 fatty masses**. Ideal for colouring baked products and icings

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Färbung für **Schokolade***, Schokoladenersatz und **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

**Il cioccolato una volta colorato in massa non può essere più denominato e venduto come tale • *Once chocolate has been dyed in mass, it can no longer be sold and the named "chocolate" • *Le chocolat une fois coloré dans la masse ne peut plus être nommé et vendu comme tel • *Farbige Schokolade in der Masse kann nicht mehr als solche bezeichnet und verkauft werden • *El chocolate, una vez coloreado en masa, ya no puede denominarse ni venderse como tal • *O chocolate uma vez colorido em massa, já não pode ser designado e vendido como ta*

Un arcobaleno di combinazioni

Pasta liposolubile
Fat-soluble paste

100g



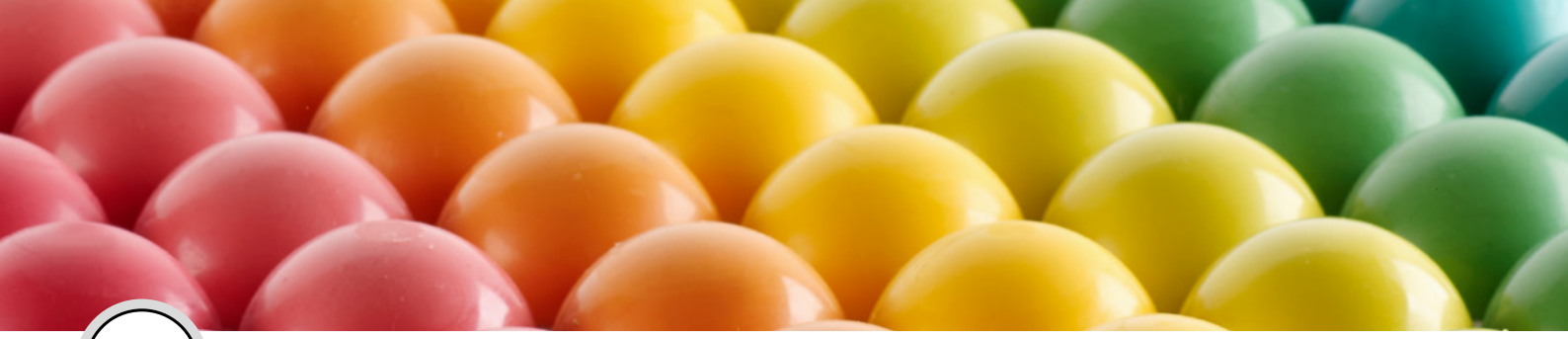
NERO
23235 - GF AZO
g: 100 - pz: 1

VIOLA
23320 - GF

AZZURRO
23236 - GF AZO

BLU JEANS
23319
GF AZO

VERDE ACQUA
23327
GF



100g



ROSA
23237 - GF



GIALLO
23238 - GF



ARANCIO
23318 - GF



VERDE
23317 - GF



GIALLO LIME
23328 - GF

g: 100 - pz: 1



ROSSO BORGOGNA
23329
GF



ROSSO
23234 - GF



per colorare *il tuo cioccolato*!*

A rainbow of combinations to colour your chocolate!*

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.**

Barwienie powierzchni **z efektem aksamitu produktów mrożonych**.

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.**

Corante **em spray base manteiga de cacau** sem gorduras hidrogenadas.
Colorir **produtos congelados com efeito veludo**.

Senza grassi idrogenati
Without hydrogenated fat

PERLATO SHINY

CODICE	COLORE	AZO	GF
23632	ORO	●	●
23636	BRONZO	●	●

250ml



PASTELLO PASTEL

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	VERDE		●
23321	MAGENTA	●	●
23325	ROSA	●	●
23330	VERDE LIME	●	●
23331	CORALLO		●
23332	AZZURRO CIELO		●
23333	LILLA	●	●

ml: 250 - pz: 1


COSA COLORO ? | WHAT CAN I COLOUR?
Superficie | Surface
PRODOTTI CONGELATI
Frozen Products

ColorSoft

nuovo effetto vellutato delicato

Surface colouring with a refined soft velvet effect on frozen products

COSA COLORO? | WHAT CAN I COLOUR?

Colorazione decorativa in superficie priva di burro di cacao e grassi idrogenati, dal delicato effetto vellutato sui prodotti congelati.
I colori rimangono vivaci e brillanti

Decorative spray colorant, free from cocoa butter and hydrogenated fats. Surface colouring with a refined soft velvet effect on frozen products. Colours remain vivid and bright

Dekoracyjny barwnik w sprayu wolny od masła kakaowego i tłuszczów utwardzanych. Kolorowanie powierzchni z delikatnym aksamitnym efektem na zamrożonych produktach. Kolory pozostają żywe i intensywne.

Dekorative Oberflächenfärbung mit raffiniertem, samtigem Effekt von Tiefkühlprodukten.
Die Farben bleiben hell und lebendig

Coloración decorativa de superficies, con un fino efecto aterciopelado sobre productos congelados. Los colores se mantienen vivos y brillantes

Coloração decorativa de superfícies com um efeito aveludado suave e refinado em produtos congelados. As cores permanecem brilhantes e vivas.

250ml



PASTELLO
PASTEL

Spray oil-based

CODICE	COLORE	AZO	GF
23360	BIANCO LATTE	●	●
23361	ROSSO		●
23362	ROSSO	●	●
23363	CIOCCOLATO LATTE		●
23364	CIOCCOLATO FONDENTE	●	●
23365	GIALLO	●	●
23366	NERO	●	●
23367	ARANCIO	●	●
23368	AZZURRO	●	●
23369	ROSA PASTELLO	●	●

ml: 250 - pz: 1



Colorspray perlato

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.

Barwi wszystkie powierzchnie*: czekoladowe, na bazie cukru, waflowe, produkty pieczone (nawet podczas pieczenia), kremy, polewy lustrzane, produkty na bazie tłuszczu

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.



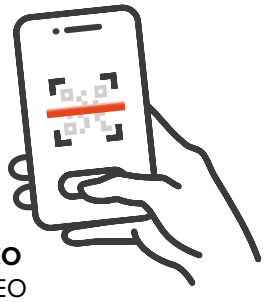
CODICE	COLORE	AZO	GF
23385 NEW	ROSA GOLD	•	•
23386 NEW	LILLA	•	•
23624	AZZURRO ACQUAMARINA	•	•
23629	BIANCO PERLA	•	•
23617	ARANCIO	•	•
23618	VERDE	•	•
23613	RUBINO	•	•
23180	BRONZO	•	•
23620	ORO	•	•
23612	NERO LAVAGNA	•	•
23611	ROSSO	•	•
23660	ARGENTO	•	•
23356	AZZURRO	•	•
23357	ROSA	•	•

ml: 250 - pz: 1

250ml

PERLATO SHINY

GUARDA IL VIDEO
WATCH THE VIDEO



CODICE	COLORE	AZO	GF
23648	BIANCO PERLA	•	•
23622	ORO	•	•
23661	ARGENTO	•	•

ml: 50 - pz: 4

PERLATO SHINY

50ml





**ad eccezione dei codici 23356 e 23357 destinati alla colorazione di soli prodotti in cioccolato • *excluding codes 23356 and 23357 for the colouring of chocolate products only • *à l'exception des réfs. 23356 et 23357 destinées seulement à la coloration de produits en chocolat *mit Ausnahme der Codes 23356 und 23357, die nur zum Färben von Schokoladeerzeugnissen verwendet werden • *con excepción de los códigos 23356 y 23357 destinados únicamente a la coloración de productos de chocolate • *com exceção dos códigos 23356 e 23357, apenas para a coloração de produtos de chocolate*

Colorspray pastello

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.

Barwi wszystkie powierzchnie*: czekoladowe, na bazie cukru, waflowe, produkty pieczone (nawet podczas pieczenia), kremy, polewy lustrzane, produkty na bazie tłuszczu

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

PASTELLO
PASTEL

CODICE	COLORE	AZO	GF
23384 NEW	LILLA	●	●
23607	ROSA	●	●
23170	VERDE	●	●
23168	CIANO	●	●
23165	ROSSO	●	●
23176	ROSSO		●
23608	GIALLO		●
23326	AZZURRO BABY	●	●
23322	BORDEAUX	●	●
23323	GIALLO	●	●
23354	BIANCO	●	●
23355	PESCA	●	●

ml: 250 - pz: 1

GUARDA IL VIDEO
WATCH THE VIDEO

ALCUNI ESEMPI DI APPLICAZIONI | SOME EXAMPLES OF APPLICATIONS

Superficie | *Surface*

PRODOTTI DA FORNO
Baked products



Creato con | *created with*
20309G pag. 168

COLORSPRAY PASTELLO LILLA
23384

PRODOTTI A BASE DI ZUCCHERO E PANNA
Sugar based products and cream



Creato con | *created with*
11034 pag. 279

COLORSPRAY PASTELLO BORDEAUX
23322

CIOCCOLATO BIANCO E PRODOTTI A BASE GRASSA
White chocolate and fatty based products

Creato con | *created with*
92159 pag. 69

COLORSPRAY PASTELLO ROSA
23607



CIALDA
Wafer



Creato con | *created with*
13071 pag. 213

COLORSPRAY PASTELLO PESCA
23355

Stardust

COSA COLORO? | WHAT CAN I COLOUR?

Conferisce effetto glitterato a **tutte le superifici**	It lends a glitter effect to **all surfaces**
Nadaje efekt brokatowy wszystkim powierzchniom	Verleiht **allen Oberflächen** einen Glitzereffekt
Otorga un efecto de brillo a **todas las superficies**	Dá um efeito brilhante a **todas as superfícies**



Superficie | *Surface*

CIOCCOLATO E PRODOTTI A BASE GRASSA
Chocolate and fatty based products

Spray glitter trasparente base alcool

Alcohol-based transparent glitter spray

250ml

23659

ml: 250 - pz: 1

GF AZO

PERLATO SHINY



250ml

23334

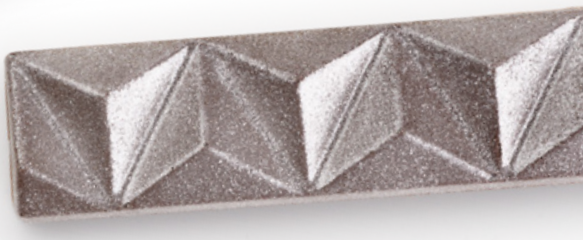
ml: 250 - pz: 1

GF AZO

PERLATO SHINY

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 isomalto.

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.

Proszek brokatowy z atomizerem **Nadaje efekt błyszczącego brokatu każdej powierzchni:** czekoladowej, na bazie cukru, waflowej, produktom pieczonym, kremom, polewom lustrzanym, żelowym i na bazie tłuszczu.
Idealnie **nadaje połysk przeźroczystym masom**, takim jak polewy lustrzane, żelatyna lub izomalt

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.

Superficie | *Surface*

CIOCCOLATO E PRODOTTI A BASE GRASSA
Chocolate and fatty based products

Polvere glitter con erogatore
Glitter powder with dispenser



10g

PERLATO SHINY

CODICE	COLORE	AZO	GF
23649	ARGENTO	●	●
23614	ORO	●	●
23227	ROSA	●	●

g: 10 - pz: 4

ColorCioc

COSA COLORO? | WHAT CAN I COLOUR?

Colorazione di **superfici in cioccolato** e surrogato.

Colouring of **chocolate** and chocolate compound **surfaces**.

Na bazie masła kakaowego Barwienie powierzchni **czekolady i surogatów czekoladowych**

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 de **manteiga de cacau.** Coloração das **superfícies de chocolate** e sucedaneo.



Base burro di cacao

Cocoa butter base

CODICE	COLORE	AZO	GF
23627	BIANCO	●	●
23628	ROSSO		●
23630	ORO ANTICO	●	●
23663	MAGENTA	●	●
23344	ORO	●	●
23345	VERDE		●
23346	GIALLO		●
23347	ROSA	●	●

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.

Aby stworzyć dekoracje z użyciem **form** lub folii octanowych produkt musi być zatemperowany. **Aby barwić przy pomocy aerografu** należy wlać rozpuszczony ColorCioc (o temp. 40-45 ° C.) bezpośrednio do pistoletu

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 Plstole.

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 usar com o aerógrafo quente, verter o Colorcioc derretido (40-45°C) diretamente na pistola.



ColorDust idrosolubile

Massa | *Mass*

Superficie | *Surface*

Polvere idrosolubile
Water-soluble powder

COSA COLORO? | WHAT CAN I COLOUR?

Colorazione in superfice e massa di pasta di zucchero, glasse, gelatine, prodotti a base di zucchero e masse idrate in generale, a fini deecorativi.
Per la colorazione in massa, disciogliere prima il prodtto in acqua e poi aggiungerlo alla massa.

Surface and masses coloring of sugar paste, glazes, jellies, sugar-based products, and hydrated masses in general, for decorative purposes. For masses coloring, first dissolve the product in water, then add it to the mixture.

ColorDust IDRO -Barwienie powierzchni i masy cukrowej, polew, galaretek, produktów na bazie cukru oraz mas uwodnionych w ogóle, w celach dekoracyjnych. W przypadku barwienia mas najpierw rozpuść produkt w wodzie, a następnie dodaj go do mieszanki

Färbemasse in Zuckerpasten, Güssen, Gelees, Zuckerprodukten und hydratisierten Massen im Allgemeinen. Lösen Sie das Produkt zunächst in Wasser auf und fügen Sie es dann der Masse hinzu zu dekorativen Zwecken.

Colorante con fines decorativos, para masas, fondant, glaseados, gelatinas, productos azucarados y masas hidratadas en general.

Corante decorativo para massas, pasta de açúcar, glacê, gelatina, produtos açucarados e massas hidratadas em geral.



CODICE	COLORE	AZO	GF
23370	ROSSO		●
23371	GIALLO		●
23372	FUCSIA		●
23373	VERDE		●
23374	BLU	●	●
23375	NERO		●
23376	ARANCIO		●
23377	MARRONE		●

g: 25 - pz: 1





ColorDust liposolubile

Massa | *Mass*

Superficie | *Surface*

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.

Perłowy proszek rozpuszczalny w tłuszczach. Barwi powierzchnie takie jak masa cukrowa, wafel, czekolada i kruche ciasteczka. Barwi przeźroczyste masy jak lukier, żel, izomalt

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.

PASTELLO
PASTEL

3g

CODICE	COLORE	AZO	GF
23138	ROSSO FUOCO		●

g: 3 - pz: 6



CODICE	COLORE	AZO	GF
23602	ROSA CONFETTO	●	●
24509	ROSSO	●	●
24510	VERDE PRATO	●	●
23664	MAGENTA	●	●
23348	PESCA	●	●
23350	CARTA DA ZUCCHERO	●	●
23351	AZZURRO 1837		●

CODICE	COLORE	AZO	GF
24511	CIANO	●	●
23604	GIALLO		●
23164	NERO LAVAGNA	●	●

25g



g: 25 - pz: 1

ColorDust liposolubile

Massa | *Mass*

Superficie | *Surface*

Polvere liposolubile
Fat-soluble 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.

Perłowy proszek rozpuszczalny w tłuszczach Barwi **powierzchnie** takie jak masa cukrowa, wafel, czekolada i kruche ciasteczka.
Barwi **przeźroczyste** masy jak lukier, żel, izomalt.

Fettlösliches Farbstoffpulver.
Färben von **Oberflächen** wie Zuckerpaste, Waffel, Schokolade, Kuchen und Mürbeteig.
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
23667	ARGENTO	●	●
23615	ORO	●	●
23349	NERO LAVAGNA	●	●

g: 25 - pz: 1

PERLATO SHINY

3g

CODICE	COLORE	AZO	GF
23668	ARGENTO	●	●
23610	ORO	●	●

g: 3 - pz: 6



25g



CODICE	COLORE	AZO	GF
23652	ROSA GLITTER	●	●
23655	CHERRY GLITTER	●	●
23656	BRONZO GLITTER	●	●
23654	AZZURRO GLITTER	●	●
23653	ARANCIO GLITTER		●

g: 25 - pz: 1

GLITTER



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

Barwnik na bazie wody
Barwienie powierzchni na bazie kremu, cukru, masy cukrowej, marcepanu oraz waflowych

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



CODICE	COLORE	AZO	GF
24258	GIALLO	●	●
24260	ROSSO	●	●
24256	CIANO	●	●
24251	ROSA	●	●

ml: 190 - pz: 1

PERLATO SHINY

CODICE	COLORE	AZO	GF
23640	VERDE	●	●
23665	MAGENTA	●	●

ml: 190 - pz: 1

Pennarelli alimentari

Felt tip markers with edible ink • Markery z tuszem jadalnym • Filzstifte mit Lebensmittelfarbe
Rotuladores alimentarios • Caneta alimentar

DOPPIA PUNTA | Double tip | Z dwoma końcówkami | Doppelte Spitze | Doble punta | Ponta dupla

BASE ACQUA | Water-based | Na bazie wody | Auf Wasserbasis | A base de agua | À base de água

PER SUPERFICI | For surfaces | Do powierzchni | Für Oberflächen | Para superficies | Para superfícies





L7xH29,5cm

23121 - ●●● A - ■■■ 8

cm: H17 - pz: 8 - GF AZO

- Pastigliaggio
- Pasta di zucchero
- Confetti

- Gum-paste
- Fondant
- Sugar covered almonds

- Masa cukrowa do kwiatów
- Masa cukrowa
- Migdały pokryte cukrem

- Tragant
- Fondant
- Zuckermandeln

- Pasta adragante
- Fondant
- Peladillas

- Pastilhagem
- Pasta de açúcar
- Confetti

Ricambi monocolore

One colour replacements







23122D - cm: H17 - pz: 4 - GF AZO





23122Z GF AZO

PRINTERS
Stampanti



Se puoi immaginarlo *puoi farlo* con i sistemi Modecor

If you can imagine it, you can do it with Modecor systems





506 **Il Sistema Modecor**
The Modecor Sistem

508 **La gamma**
The Range

510 **Decojet MyPrint A4**
Decojet MyPrint A4

512 **Decojet Infinity A4**
Decojet Infinity A4

516 **Decojet Elite A3**
Decojet Elite A3

518 **Plottì**
Plottì

522 **Cartucce alimentari monouso**
Disposable cartridges for edible printing

523 **Kit di pulizia**
Cleaning Kit

523 **Tanica di manutenzione**
Maintenance box

524 **I fogli alimentari**
Edible sheets

526 **RevoPrint**
RevoPrint

528 **Foglio Elite**
Elite Sheet

529 **Fogli Freetop**
Freetop Sheets

530 **Fogli Decojet sheet**
Decojet Sheets

531 **Fogli in cialda**
Wafer Sheets

532 **Chocotransfer**
Chocotransfer sheet

IL SISTEMA MODECOR

The Modecor system

Grazie a un sistema completo che include assistenza, consulenza, consigli, tutorial e un software dedicato, Modecor ti supporta nel far diventare la stampa alimentare non solo un servizio che offri, ma l'elemento per distinguerti nel panorama delle pasticcerie. **Scopri il servizio Modecor che ridefinisce la stampa alimentare.**

Modecor's goal is to transform you into an expert. Thanks to a complete system including support, consulting, advice, tutorials and dedicated software, Modecor supports you in making food printing not just a service you offer, but the element to make you stand out in the bakery scene. Discover the Modecor service that redefines food printing.

L'obbiettivo di Modecor è quello di trasformarti in un *esperto*

Modecor aims to make an expert out of you

ASSISTENZA CLIENTI

Team di tecnici specializzati a tua disposizione. Assistenza telefonica disponibile dal lunedì al venerdì. Servizio di assistenza tramite rappresentanti di zona.

Customer services - Team of specialised technicians at your service. Telephone support available from Monday to Friday. Support service via local representatives.

MODECOR PRINT LAB SOFTWARE

Gestione e personalizzazione delle immagini da stampare, un software intuitivo e versatile, scaricabile dal sito: **www.decojet.it**

Intuitive and versatile software for the management and customisation of images to be printed, downloadable at: www.decojet.it.

CERTIFICAZIONI

Certificazioni di alimentarietà.
Conformità alle direttive UE.

*Certifications - Food certifications.
Compliance with EU directives.*

MANUALI

Driver di installazione - Manuale d'uso.
Consigli di utilizzo - Link ai video tutorial.

*Manuals - Installation drivers - User manuals.
Recommendations for use - Links to video tutorials.*

GARANZIE

Garanzia di 1 anno con riparazione gratuita per 12 mesi.

Warranties - 1 year warranty with free repairs for 12 months.

I motivi per sceglierci

Why choose us?

QUALITA'

La nostra filosofia si basa sulla qualità e sulla selezione accurata dei prodotti per **garantire prestazioni eccellenti.**

Quality - Quality is at the heart of our philosophy. Each product is selected with the greatest care to ensure excellent performance.

SICUREZZA ALIMENTARE

Tutti i nostri prodotti sono certificati e sottoposti a rigorosi test per garantire che soddisfino i più **elevati standard.**

Food Safety - All of our products are certified and rigorously tested to guarantee that they meet the highest safety and quality standards.

AMPIEZZA DI GAMMA

Comprendiamo la diversità delle esigenze dei nostri clienti e offriamo un **vasto ventaglio di prodotti** per soddisfarle.

Wide range - We recognise the diversity of our customers' needs and offer a wide selection of products to meet them.

STORICITA'

Continuamente **innovando e perfezionando le nostre tecnologie e i nostri prodotti,** stabilendo standard elevati che hanno plasmato il mercato della decorazione alimentare.

History - We have continuously innovated and perfected our technologies and products, setting high standards that have shaped the food decoration market.

SERVIZIO

Offriamo un'assistenza completa pre e post vendita, con un **team di esperti pronti a supportare i clienti.**

Service - We don't just sell products, we also offer a complete pre and after-sales support service. Our customers are supported by a team of specialised representatives and technicians, available to provide support and solve any problems.

La Gamma

The Range

Noi di Modecor sappiamo quanto siano diverse le necessità di ogni pasticceria e di ogni professionista.
Per questo abbiamo sviluppato una **gamma di sistemi di stampa alimentare in grado di soddisfare ogni richiesta.**

We understand how different the needs of every bakery and every professional can be. Therefore, we have developed a range of edible printing systems capable of satisfying any demand.

dicci chi sei e ti diremo di che sistema **hai bisogno!**

Tell us about yourself and we'll tell you which printing system you need!

Stampi solo in occasioni speciali?

Se non stampi spesso ma desideri alte prestazioni di stampa anche con utilizzi occasionali, la stampante giusta è **MyPrint A4.**

Do you only print on special occasions? If you don't print a lot but still want high-performance printing even for occasional use, the MyPrint A4 is the right one for you.





Stampi spesso?

Se hai alti volumi di stampa e cerchi una macchina altamente performante con costi di copia contenuti, la soluzione ideale è la stampante **Decojet Infinity A4**.

Do you print a lot? If you have high printing volumes and are in search of a high-performance machine with low costs per copy, the Decojet Infinity A4 printer is the ideal solution for you.

La tua creatività richiede spazi ampi?

Se hai bisogno di stampare su grandi formati, niente è meglio della stampante **Decojet A3 Elite**, versatile e ideale per ogni tipo di cliente.

Does your creativity require lots of space? If you need to print in large formats, nothing compares to the Decojet A3 Elite, a versatile printer that is ideal for all types of customers.



Punti sempre più in alto?

Per chi cerca la massima personalizzazione e un prodotto di altissimo livello, ti presentiamo **Plottì. Fuori scala anche nelle performance.**

Do you always aim higher?
If you're in search of maximum customisation and a premium product, we present you Plottì. A printer with unique performances.



Decojet MyPrint A4

Piccola ma *potente*
la stampante A4 compatta con prestazioni da GIGANTE!

Small but powerful - the compact A4 printer with gigantic performance



30641 - cm: L39 x H14 x P26
pz: 1

La stampante MyPrint A4 combina perfettamente qualità e convenienza. Il suo design compatto (senza scanner) e le elevate potenzialità meccaniche la rendono facile da usare anche per chi è meno esperto di tecnologia. Grazie alla connettività mobile, **puoi stampare direttamente dal tuo smartphone.**

The MyPrint A4 printer perfectly combines quality and convenience. Its compact design (without scanner) and high mechanical performance make it easy to use even for less tech-savvy users Thanks to its mobile connectivity, you can print directly from your smartphone.

Perfetta se *Perfect if*

Stampi poco ma cerchi qualità e praticità.
You don't print a lot but are looking for quality and practicality.

Caratteristiche *Features*

Facilità d'uso
Ease of use

Costo copia
Cost per copy

Qualità di stampa
Print quality

Facilità di connessione a smartphone | *Ease of connection to smartphones*

Uso intensivo
Intensive use

Cos'altro ti servirà? *What else will you need?*

Cartucce alimentari monouso
Disposable cartridges for edible printing

Giallo **30439**
pz: 1 GF

Ciano **30437**
pz: 1 GF AZO

Magenta **30438**
pz: 1 GF

Nero **30436**
pz: 1 GF

Le cartucce Modecor non sono ricaricabili
Modecor cartridges are not refillable



Punti di forza *Strengths*

FACILE DA USARE
Poca manutenzione, ideale per i meno esperti

Easy to use - low maintenance, perfect for beginners

ALTE POTENZIALITÀ MECCANICHE
Robusta e affidabile, progettata per durare nel tempo

High Mechanical Performance - robust and reliable, designed to last over time

DESIGN COMPATTO SALVA SPAZIO

Compact space-saving design

CONNESSIONE SMART
Al tuo smartphone

Smart connection to your smartphone

COMPATIBILE
Con il software Modecor creator

Compatible with Modecor creator software

Decojet Infinity A4

Stampa senza *limiti* *risparmia* senza compromessi!

Print without limits, save without compromise!



La stampante Decojet Infinity A4 con bottigliette di inchiostro ricaricabili Easy Refill. Le bottigliette di inchiostro Modecor sono facili da utilizzare grazie al beccuccio disegnato appositamente per la stampante Infinity, che permette all'inchiostro di fluire facilmente dalla bottiglietta al serbatoio senza fuoriuscite o problemi.

The Decojet Infinity A4 printer with Easy Refill refillable ink bottles. Modecor ink bottles are easy to use, thanks to the spout, specially designed for the Infinity printer, which lets the ink flow easily from the bottle to the tank- spill-free and problem-free.

Perfetta se *Perfect if*

Stampi spesso e cerchi il miglior equilibrio tra costo e qualità? **Con un kit di inchiostro, puoi realizzare circa 500 stampe**, risparmiando fino al 70% per copia rispetto alle stampanti a cartucce tradizionali*.

Do you print often and are you looking for the best balance between cost and quality? With an ink kit, you can make around 500 prints, saving up to 70% per copy compared to traditional cartridge printers.

*Test di confronto effettuato tra Decojet Elite A4 2.0 e Decojet Infinity A4.
*Comparison test conducted between Decojet Elite A4 2.0 and Decojet Infinity A4.

30642 - cm: L37xH18 x P35
pz: 1

Caratteristiche *Features*

Facilità d'uso
Ease of use

Costo copia
Cost per copy

Qualità di stampa
Print quality

Facilità di connessione a smartphone | *Ease of connection to smartphones*

Uso intensivo
Intensive use



Punti di forza *Strengths*

SERBATOI RICARICABILI
Con tecnologia Easy Refill

Refillable tanks with Easy Refill technology

RISPARMIO
Costo per copia

Cost saving per copy

MULTIFUNZIONE
Stampa, mirroring, clone e poster da PC

Multifunctional system - print, mirror, clone and poster from PC

ELEVATA VELOCITA' DI STAMPA

High print speed

STAMPA FOTOGRAFICA
Di altissima qualità

Highest print quality

COMPATIBILE
Con il software Modecor creator

Compatible with Modecor creator software

BOTTIGLIETTE DI INCHIOSTRO *easy refill*

Easy Refill ink bottles



Giallo
30646 - 70ml
pz: 1 - GF



Ciano
30644 - 70ml
pz: 1 - GF AZO



Magenta
30645 - 70ml
pz: 1 - GF



Nero
30643 - 70ml
pz: 1 - GF

Più stampi e più risparmi: fino a 500 stampe con un kit!

The more you print, the more you save: up to 500 prints with one kit!

100% SICUREZZA

L'inchiostro Modecor è progettato per funzionare perfettamente con la tua stampante, garantendo risultati di alta qualità e prestazioni ottimali. La sua formula avanzata **assicura colori vivaci e stampe nitide,** integrandosi senza problemi nel sistema della macchina. Utilizzando questo inchiostro compatibile, proteggi la durata della stampante e risparmi senza compromettere la qualità.

100% security - Modecor ink is designed to work perfectly with your printer, guaranteeing high quality results and optimum performance. Its advanced formula ensures vibrant colours and sharp prints, integrating seamlessly into the machine's system. By using this compatible ink, you will protect the lifespan of your printer and save money without compromising on quality.

COME RICARICARE I NOSTRI *serbatoi*

How to refill our tanks

Le bottigliette di inchiostro Modecor **sono facili da utilizzare** grazie al beccuccio disegnato appositamente per la Stampante Infinity.



1



2

Il beccuccio permette all'inchiostro di fluire facilmente dalla bottiglietta al serbatoio **senza fuoriuscite o problemi.**

Modecor ink bottles are easy to use thanks to the spout designed especially for the Infinity Printer. The spout allows the ink to flow easily from the bottle to the tank without spillage or problems.



3

Decojet Elite A3

La stampante per *grandi formati*

The large format printer



30493
cm: L48 x H15 x P36
pz: 1

La stampante Decojet Elite A3 è il modello ideale per realizzare stampe in formato A3. Multifunzione e stabile per gestire moderati volumi di stampa con una buona resa grafica.

The Decojet Elite A3 printer is the ideal model for A3 prints. Multifunctional and stable for handling moderate printing volumes with good graphic output.

Perfetta se *Perfect if*

Le cerimonie sono il tuo pane quotidiano e hai bisogno di formati XL.

Functions are your bread and butter and you need XL formats.

Caratteristiche *Features*

Facilità d'uso
Ease of use

Costo copia
Cost per copy

Qualità di stampa
Print quality

Facilità di connessione a smartphone | *Ease of connection to smartphones*

Uso intensivo
Intensive use

Cos'altro ti servirà? *What else will you need?*

Cartucce alimentari monouso
Disposable cartridges for edible printing

Giallo **30497**
pz: 1 GF

Ciano **30495**
pz: 1 GF AZO

Ciano chiaro **30568**
pz: 1 GF AZO

Nero **30494**
pz: 1 GF

Magenta **30496**
pz: 1 GF

Magenta chiaro **30567**
pz: 1 GF

Le cartucce Modecor non sono ricaricabili
Modecor cartridges are not refillable



Punti di forza

Strengths

INTUITIVA
Multifunzione e display intuitivo

Intuitive Multifunctional and intuitive display

CONNESSIONE SMART
Al tuo smartphone

Smart connection to your smartphone

DESIGN COMPATTO SALVA SPAZIO

Compact space - saving design

ELEVATA VELOCITA' DI STAMPA

High print speed

MULTIFUNZIONE
Stampa, mirroring, clone e poster da PC

Multifunctional system - print, mirror, clone and poster from PCs

COMPATIBILE
Con il software Modecor creator

Compatible with Modecor creator software



Plotti


VADO A F
DRAMMA
OTHER YEAR OF
SEING AWESOME
PORTO RANCORE MA
ANCHE DA BERE
16




Happy
Birthday!


Lampone
Cioccolato
Caffè

Solo per mercato Italia
For the Italian market only

Plottì

Stampa direttamente su ogni dolce!

Print directly on each cake

30577
cm: L75 x L95 x H40
pz: 1



Plottì è il plotter alimentare di Modecor, il non plus ultra per la decorazione diretta sui dolci. Plottì stampa su ogni superficie (cioccolato, macarons, panna, pasta di zucchero, crema, zucchero a velo, frolla, confetti, glasse) qualsiasi immagine o scritta che il cliente desideri.

Plottì is the food plotter by Modecor, the ultimate in direct cake and confection decoration. Plottì prints any image or writing that the customer may desire onto any surface (chocolate, macarons, cream, sugar paste, custard, icing sugar, shortbread pastry, sugar covered almonds, icing).

Caratteristiche *Features*

Facilità d'uso
Ease of use

Qualità di stampa
Print quality

Uso intensivo
Intensive use

Perfetta se *Perfect if*

Sei un pasticcere molto creativo che vuole trasformare i sogni dei propri clienti in realtà!

You are a very creative confectioner who wants to transform your customers' dreams into reality!

Cos'altro ti servirà? What else will you need?

Cartucce alimentari monouso
Disposable cartridges for edible printing

Giallo **30575**
pz: 1 GF

Ciano **30573**
pz: 1 GF AZO

Magenta **30574**
pz: 1 GF

Nero **30572**
pz: 1 GF

Le cartucce sono separate e dotate di testina integrata e tecnologia RFID.
Le cartucce Modecor non sono ricaricabili.

Cartridges are separated and equipped with integrated print heads and RFID technology. Modecor cartridges are not refillable.



Magic Spray
24679 - 400 ml - pz: 1 - GF AZO

Da spruzzare su cioccolato, panna e glasse prima della stampa con plotter alimentari per fissare le stampe, esaltarne la qualità e garantirne la conservazione nel tempo.

To be sprayed on chocolate, cream and icing before printing with food plotters in order to fix the prints, enhance the quality and ensure lasting preservation.



Punti di forza *Strengths*

SPAZIOSITA'
Piano di lavoro spazioso (33x48 cm)

Spaciousness
Wide work surface

ELEVATA VELOCITA' DI STAMPA

High print speed

FACILE DA USARE
Poca manutenzione, ideale per i meno esperti

Easy to use - low maintenance, perfect for beginners

DISPLAY A SCOMPARSA

Retractable display

AUTOLIVELLO
Rilevamento automatico dell'altezza del dolce (max H15cm)

Auto level - Automatic Detection of the height of the cake

COMPATIBILE
Con il software Modecor creator

Compatible with Modecor creator software

Cartucce alimentari monouso

Disposable cartridges for edible printing

DECOJET by Modecor A4

Giallo
30439 - pz: 1 - GF

Magenta
30438 - pz: 1 - GF

Ciano
30437 - pz: 1 - GF AZO

Nero
30436 - pz: 1 - GF

DECOJET elite A4

Giallo
30599 - pz: 1 - GF

Magenta
30598 - pz: 1 - GF

Ciano
30597 - pz: 1 - GF AZO

Nero
30596 - pz: 1 - GF

DECOJET elite 2.0 A4

Giallo
30423 - pz: 1 - GF

Magenta
30422 - pz: 1 - GF

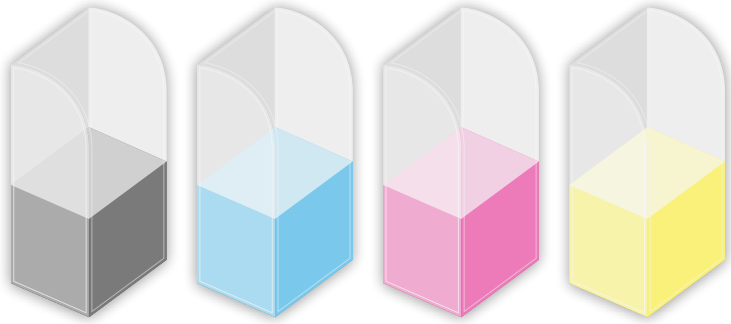
Ciano
30421 - pz: 1 - GF AZO

Nero
30420 - pz: 1 - GF

DECOJET REVOLUTION

Serbatoio regular (2x)

Small tank (2x) • Réservoir Petit (2x) • Kleiner Tank (2x) • Tanque pequeño (2x) • Deposito pequeno (2x)



30585 - GF
(2pz x Decojet A3)

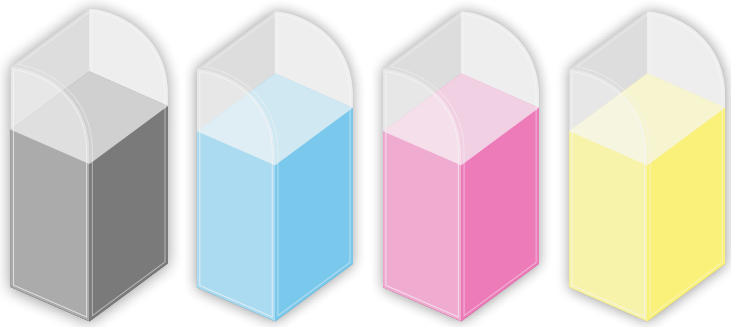
30586 - GF AZO

30587 - GF

30588
pz: 1 - GF

Serbatoio maxi (4x)

Large tank (4x) • Réservoir Grand (4x) • Grosser Tank (4x) • Tanque grande (4x) • Deposito grande (4x)



30581 - GF
(2pz x Decojet A3)

30582 - GF AZO

30583 - GF

30584
pz: 1 - GF

Kit di pulizia

Cleaning Kit

Pensato per migliorare le performance della tua stampante! Perché usare il kit di pulizia?

- Pulisce in profondità la testina di stampa in caso di inutilizzo
- Allunga il ciclo di vita della stampante

Designed to improve the performance of your printer! Why use the Cleaning Kit?

- *Deep cleanse the print head when not in use*
- *Extends the life cycle of the printer lasting preservation.*



Il Kit di pulizia non è ricaricabile!

The Cleaning Kit is not refillable

DECOJET by Modecor MINI A4

DECOJET by Modecor A4

30592

pz: 1 - GF AZO

DECOJET elite 2.0 A4

30424

pz: 1 - GF AZO

DECOJET elite A4

30593

pz: 1 - GF AZO

DECOJET elite A3

30498

pz: 1 - GF AZO

Tanica di manutenzione

Maintenance box

Facile da sostituire!

Easy to replace!

DECOJET elite 2.0 A4

PER DECOJET ELITE A4 2.0

30518 - pz: 1

L7,4 x H7,4 x P4,5 cm



DECOJET elite A3

PER DECOJET ELITE A3

30569 - pz: 1

L10,2 x H5,5 x P3,5 cm



I fogli alimentari

Edible sheets

un foglio per ogni esigenza

A sheet for every need!



La gamma completa include fogli con diverse specifiche per materiali, dimensioni, performance, resa grafica, velocità di asciugatura, maneggevolezza e coprenza. **Qualunque sia il tuo bisogno, Modecor ha il prodotto giusto per garantire risultati eccellenti.**

The complete range includes sheets with different specifications in terms of material, dimensions, performance, graphic output, drying speed, handling and opacity. Whatever your need may be, Modecor has the right product to guarantee excellent results.







Ogni foglio ha caratteristiche diverse, quindi abbiamo creato una classificazione semplice e intuitiva per aiutarti a scegliere quello più adatto alle tue esigenze. **Scopri nel dettaglio le caratteristiche di ogni foglio alimentare e scegli quello perfetto per te**:

Every sheet has different features, which is why we have created a simple and intuitive classification guide to help you pick the one that best suits your needs. Find out more about the features of each edible sheet and pick the perfect one for you:

PERFORMANCE SU PANNA

L'immagine stampata rimane impeccabile su prodotti in panna fino a 12 ore con isolamento e fino a 4 ore senza isolamento.

Performance on cream - Printed images remain perfect on cream-based products for up to 12 hours with isolation and up to 4 hours without isolation.

RESA GRAFICA

Immagini stampate vivide e brillanti per una resa grafica eccezionale.

Graphic output - Vibrant and bright printed images for exceptional graphic output.

VELOCITA' DI ASCIUGATURA

Tempo di asciugatura dell'inchiostro sul foglio tra un minimo di 30 minuti e un massimo di 2 ore.

Drying speed - Drying time of ink on the sheet between a minimum of 30 minutes and a maximum of 2 hours.

MANEGGEVOLEZZA

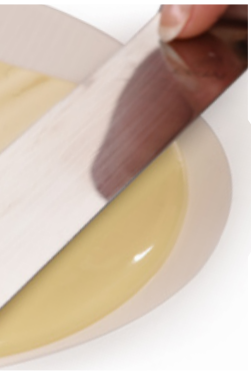
Prodotto resistente e facile da utilizzare sia in fase di stampa che nel posizionamento sul dolce.

Handling - Durable and easy-to-use product, both when printing and when placing on the cake or confection.

COPRENZA

Alto livello di opacità e bianchezza del foglio per una coprenza perfetta.

Opacity - High level of opacity and sheet whiteness for perfect opacity.





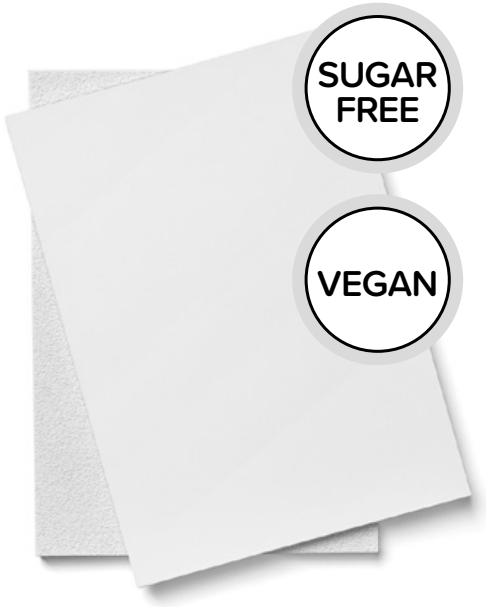


Foglio RevoPrint

RevoPrint Sheet

Foglio pratico dalla doppia texture

Practical sheet with double texture



A4

10535 NEW - cm: L21xH29,7 (A4)

pz: 50 - mat: AM - GF AZO

Perfetto se *Perfect if*

Sei un cliente che privilegia la comodità e la facilità d'uso, senza rinunciare alla qualità di stampa.

You are a customer who prioritises convenience and ease of use, without compromising on print quality.

Punti di forza *Strengths*

- Facile da utilizzare
- Pronto all'uso, senza supporto in plastica
- Leggero, flessibile e adatto al taglio
- **Stampabile su entrambi i lati:** lato liscio per una stampa nitida, lato ruvido per un effetto artistico
- Ottima presa carta e una asciugatura veloce dell'inchiostro
- Una volta applicato su panna, mantiene una buona resistenza nel tempo e alle diverse temperature, anche senza isolamento
- Delicato aroma vaniglia

- *Ease to use*
- *Ready to use, without plastic holder*
- *Lightweight, flexible and easy to cut*
- ***Printable on both sides:** the smooth side for a sharp print, the rought side for an artistic effect.*
- *Excellent paper grip and quick ink drying*
- *Once applied on cream, it maintains a good resistance over time and at different temperatures, even without isolation*
- *Fine vanilla flavor*

Caratteristiche *Features*

Performance su panna
Performance on cream

Resa grafica
Graphic output

Velocità di asciugatura
Drying speed

Maneggevolezza
Handling

Coprenza
Opacity

Consigli d'uso *Recommendations for use*

1 Il foglio può essere applicato direttamente sul dolce.

The sheet can be applied directly on the cake.

2 Le migliori performance di stabilità si ottengono su panna vegetale e CreamArt.

The best stability performance is achieved on vegetal cream and CreamArt.

3 Richiudere bene la confezione dopo ogni utilizzo.

Close the packaging securely after each use.



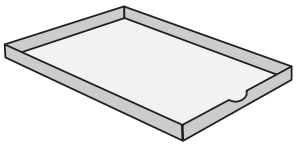
Scegli il lato del foglio che preferisci!

Choose the side of the sheet you prefer!

Foglio Elite

Elite Sheet





Premium pack con vaschetta
premium pack with tray

Foglio in amido Premium
Premium starch sheet

Perfetto se *Perfect if*

Sei un cliente attento nell'utilizzo e nella conservazione del foglio. **Vuoi un'ottima resa grafica**, specialmente su torte in panna.

You are a careful customer in the use and storage of the sheets. you want an excellent graphic rendering, especially on cream cakes.

Punti di forza *Strengths*

- Perfetto su panna fino a 4 ore senza isolamento e fino a 12 ore se isolato con crema al burro o cioccolato bianco temperato.
- Ottima resa grafica, grazie alla superficie liscia.
- Super coprente.

- *Perfect on cream for up to 4 hours without isolation and up to 12 hours when isolated with buttercream or tempered white chocolate.*
- *Excellent graphic output, thanks to its smooth surface.*
- *Super opaque.*

Caratteristiche *Features*

Performance su panna
Performance on cream

Resa grafica
Graphic output

Velocità di asciugatura
Drying speed

Maneggevolezza
Handling

Coprenza
Opacity

A4

SPESSORE | Thickness: 0,5 mm

10531 - cm: L21xH29,7 (A4)
pz: 50 - mat: AM - GF AZO

Consigli d'uso *Recommendations for use*

1 Per ottenere risultati ottimali su qualsiasi dolce isola la parte inferiore del foglio con cioccolato bianco o crema al burro.
Per ottenere colori più brillanti, isola la parte inferiore con gelatina.

For best results on any cake, isolate the bottom of the sheet with white chocolate or buttercream. For brighter colours, isolate the bottom with jelly.

2 Le migliori performance di stabilità si ottengono posizionando il prodotto sulla torta entro 6h dalla consumazione. Stendere bene sul piano per eliminare eventuali pieghe prima della stampa.

The best stability performance is achieved by placing the product on the cake within 6 hours of consumption. Spread the sheet out well on the surface to remove any creases before.

3 Richiudere bene la confezione dopo ogni utilizzo.

Close the packaging securely after each use.

Fogli FreeTop

Freetop Sheets



Foglio in amido bianco brillante senza zucchero.

Sugar-free, bright white starch sheet

Perfetto se *Perfect if*

Sei un cliente meticoloso, che mette in primo piano la qualità di stampa e segue le istruzioni d'uso e di conservazione attentamente.

You are a careful customer in the use and storage of the sheets. you want an excellent graphic rendering, especially on cream cakes.

Punti di forza *Strengths*

- Sugar free.
- Ottima resa grafica, grazie alla superficie liscia.
- Bianco brillante che rende i colori vividi e accesi.
- Super coprente.

- *Perfect on cream for up to 4 hours without isolation and up to 12 hours when isolated with buttercream or tempered white chocolate.*
- *Excellent graphic output, thanks to its smooth surface.*
- *Super opaque.*

Premium pack con vaschetta

premium pack with tray

A4

SPESSORE | Thickness: 0,5 mm

10528 - cm: L21xH29,7 (A4)

pz: 50 - mat: AM - GF AZO

A3

SPESSORE | Thickness: 0,5 mm

10509 - cm: L42xH29,7 (A3)

pz: 30 - mat: AM - GF AZO

Caratteristiche *Features*

Performance su panna
Performance on cream

Resa grafica
Graphic output

Velocità di asciugatura
Drying speed

Maneggevolezza
Handling

Coprenza
Opacity

Consigli d'uso *Recommendations for use*

1. Per ottenere risultati ottimali su qualsiasi dolce, isola la parte inferiore del foglio con cioccolato bianco o crema al burro. Per una stampa più brillante, stendere uno strato di gelatina alimentare sulla superficie.

   For best results on any cake, isolate the bottom of the sheet with white chocolate or buttercream. For a brighter print, spread a layer of edible gelatine on the surface.

2. Le migliori performance di stabilità si ottengono posizionando il prodotto sulla torta entro 6h dalla consumazione. Stendere bene sul piano per eliminare eventuali pieghe prima della stampa.

   The best stability performance is achieved by placing the product on the cake within 6 hours of consumption. Spread the sheet out well on the surface to remove any creases before.

3. Richiudere bene la confezione dopo ogni utilizzo.

   Close the packaging securely after each use.

Fogli Decojet Sheet

Decojet Sheets

Foglio edibile in amido e zucchero

Edible sheets with sugar



A4

SPESSORE | Thickness: 0,54 mm

10530 - cm: L21xH29,7 (A4)

pz: 50 - mat: ZU - AZO

A3

SPESSORE | Thickness: 0,54 mm

10532 - cm: L42xH29,7 (A3)

pz: 30 - mat: ZU - AZO

Perfetto se *Perfect if*

Sei un cliente che privilegia la comodità e la facilità d'uso rispetto alla qualità di stampa.

You are a customer who prioritises convenience and ease of use over print quality.

Punti di forza *Strengths*

- Resistente e facile da usare.
- Ruvido per un buon grip sulla stampante e una asciugatura veloce dell'inchiostro.
- Resistente su panna fino a 6 ore se isolato con crema al burro o cioccolato bianco temperato.

- *Durable and easy to use.*
- *Textured for better grip on the printer and quick ink drying.*
- *Durable on cream for up to 6 hours when isolated with buttercream or tempered white chocolate.*

Caratteristiche *Features*

Performance su panna
Performance on cream

Resa grafica
Graphic output

Velocità di asciugatura
Drying speed

Maneggevolezza
Handling

Coprenza
Opacity

Consigli d'uso *Recommendations for use*

1 Per ottenere risultati ottimali su qualsiasi dolce, isola la parte inferiore del foglio con cioccolato bianco o crema al burro.

For best results on any cake, isolate the bottom of the sheet with white chocolate or buttercream.

2 Le migliori performance di stabilità si ottengono posizionando il prodotto sulla torta entro 6 ore dalla consumazione.

The best stability performance is achieved by placing the product on the cake within 6 hours of consumption.

3 Richiudere bene la confezione dopo ogni utilizzo.

Close the packaging securely after each use.

Fogli in cialda

Wafer Sheets



Fogli in cialda, ultra fine e liscissima

Wafer paper, ultra thin and super smooth

Perfetto se *Perfect if*

Sei un cliente che privilegia la convenienza alla resa grafica.

You are a customer who prioritises convenience and ease of use over print quality.

Punti di forza *Strengths*

- Facilità di utilizzo
- Punto di prezzo conveniente
- *Ease of use*
- *Affordable price point*

Caratteristiche *Features*

Performance su panna
Performance on cream

Resa grafica
Graphic output

Velocità di asciugatura
Drying speed

Maneggevolezza
Handling

Coprenza
Opacity

A4

SPESSORE | Thickness: 0,55 mm

13501 - cm: L21xH29,7 (A4)
pz: 100 - mat: AM - GF AZO

A3

SPESSORE | Thickness: 0,55 mm

13504 - cm: L42xH29,7 (A3)
pz: 50 - mat: AM - GF AZO

LISCISSIMA | *Extra smooth*
SPESSORE | Thickness: 0,6 mm

13505 - cm: L21xH29,7 (A4)
pz: 100 - mat: AM - GF AZO

EXTRA FINE | *Extra thin*
SPESSORE | Thickness: 0,3 mm

13503 - cm: L21xH29,7 (A4)
pz: 100 - mat: AM - GF AZO

Consigli d'uso *Recommendations for use*

1 Per ottenere colori ancora più brillanti, utilizzare gelatina alimentare sopra e sotto la stampa.

For even brighter colours, use edible gelatine on top and underneath the print.

2 Le migliori performance di stabilità si ottengono posizionando il prodotto sulla torta entro 6 ore dalla consumazione.

The best stability performance is achieved by placing the product on the cake within 6 hours of consumption.

3 Richiudere bene la confezione dopo ogni utilizzo.

Close the packaging securely after each use.

Chocotransfer

CHOCO TRANSFER



Foglio per il trasferimento della stampa su cioccolato

Sheet for transferring print onto chocolate.

Perfetto se *Perfect if*

Sei un maestro cioccolatiere o lavori tanto con il cioccolato

You are a master chocolatier or work with chocolate a lot

Punti di forza *Strengths*

- Facile da usare
- Colori altamente trasferibili
- Perfetto su cioccolato chablon e praline di cioccolato

- *Easy to use*
- *Highly transferable colours*
- *Perfect on thin chocolate plaques and chocolate pralines*

A4

10529 - cm: L21xH29,7 (A4)
pz: 30 - GF AZO

Caratteristiche *Features*

Resa grafica
Graphic output

Velocità di asciugatura
Drying speed

Maneggevolezza
Handling

Coprenza
Opacity

Consigli d'uso

1 Stampare a qualità massima e poi lasciare asciugare per almeno 1 ora e comunque fino a completa asciugatura.

Print at the highest quality and then leave to dry for at least 1 hour or until completely dry.

2 Le migliori performance si ottengono utilizzando il prodotto con cioccolato bianco.

The best performance is achieved using the product on white chocolate.



Supporti per stampanti alimentari

Edible media

COD	FOGLI | Sheets	FORMATO | Size	SPESSORE Thickness	PZ	MAT	FREE
10535	FOGLIO REVOPRINT | Revoprint sheet	A4 L21xH29,7 cm	-	50		Sugar free Vegan
10531	FOGLIO A4 ELITE | Elite edible sheet	A4 L21xH29,7 cm	0,5 mm	50	AM	Palm oil free
10528	FOGLI EDIBILI | Edible sheets	A4 L21xH29,7 cm	0,5 mm	50	AM	Palm oil free Sugar free
10509	FOGLI EDIBILI | Edible sheets	A3 L42xH29,7 cm	0,5 mm	30	AM	Palm oil free Sugar free
10530	FOGLI EDIBILI CON ZUCCHERO Edible sheets with sugar	A4 L21xH29,7 cm	0,54 mm	50	ZU	
10532	FOGLI EDIBILI CON ZUCCHERO Edible sheets with sugar	A3 L42xH29,7 cm	0,54 mm	30	ZU	
13501	CIALDA | Wafer	A4 L21xH29,7 cm	0,55 mm	100	WF	
13504	CIALDA | Wafer	A3 L42xH29,7 cm	0,55 mm	50	WF	
13505	CIALDA LISCISSIMA Extra smooth wafer	A4 L21xH29,7 cm	0,60 mm	100	WF	
13503	CIALDA ULTRA-FINE Extra thin wafer	A4 L21xH29,7 cm	0,30 mm	100	WF	
10529	CHOCOTRANSFER	A4 L21xH29,7 cm	-	30	-	







RIBBONS AND EQUIPMENT

Nastri &

536 **Sac à Poche**
Sac à poche

538 **Vassoi per torte**
Plastic coated cake trays

547 **Polistiroli**
Polystyrene

548 **Vasetti in vetro per monoporzioni**
Glass jars for single-portions







TOP quality

Attrezzature

548 **Decorazioni per gelato**
Decorations for Ice cream

549 **Nastri Bijoux**
Bijoux ribbons

550 **Nastri classici**
Classic ribbons

551 **Nastri Colly**
Colly ribbons

Gripy Poche

Il sac à poche ad alta aderenza • The perfect grip piping bag • Antypoślizgowe worki cukiernicze • 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

- Antypoślizgowe
- Super wytrzymałe
- Tylko jeden szew
- Jednorazowego użytku

- Rutschfest
- Super reißfest
- Nur eine Naht
- Einwegbeutel

- No desliza
- Super resistente
- Una sola junta
- Desechable

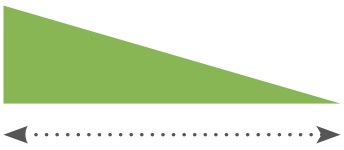
- Não desliza
- Super resistente
- Uma única junção
- Descartável



L53 cm

30301 - **LARGE**

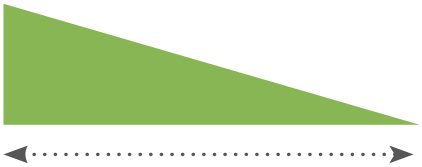
cm: L53 - pz: 400 (100x4)



L36 cm

30303 - **SMALL**

cm: L36 - pz: 400 (100x4)



L41 cm



30266 - **MEDIUM**

cm: L41 - 12blister (20pz)



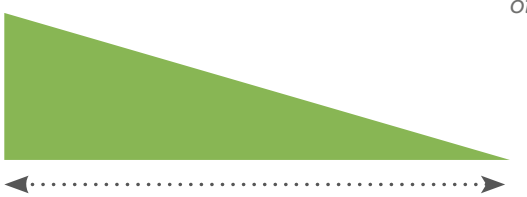
Sac à poche

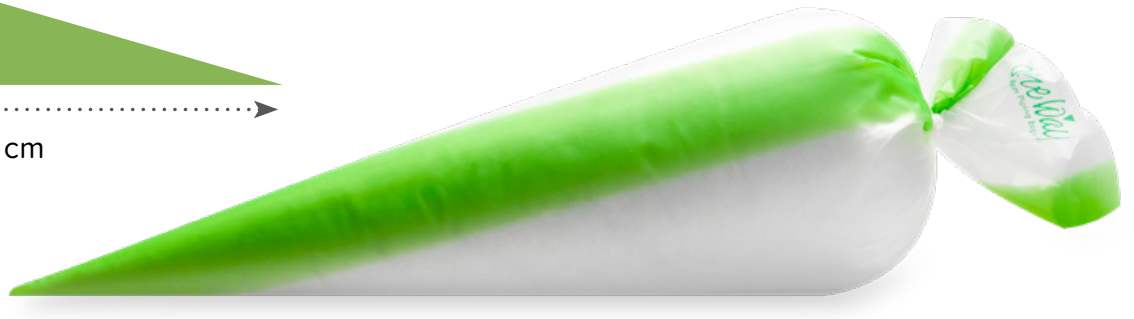
Sac à poche • Worki cukiernicze • Taschenbeutel • Manga pastelera • Saco de pasteleiro

Trasparente per una visione ottimale del contenuto

Transparent to guarantee an optimal visibility of the content!

L





30403 - cm: L53 - pz:400 (100x4) - mat: PL

Bicolore
Two-tone

- Impugnatura soft touch: flessibile e antiscivolo
- Super resistente: strato intermedio extra rinforzato
- Usa e getta

- Soft touch grip: flexible and non-slip
- Super tough: extra reinforced middle layer
- Disposable

- Préhension douce au toucher: flexible et antidérapante
- Super résistant: couche intermédiaire extra renforcée
- Jetable

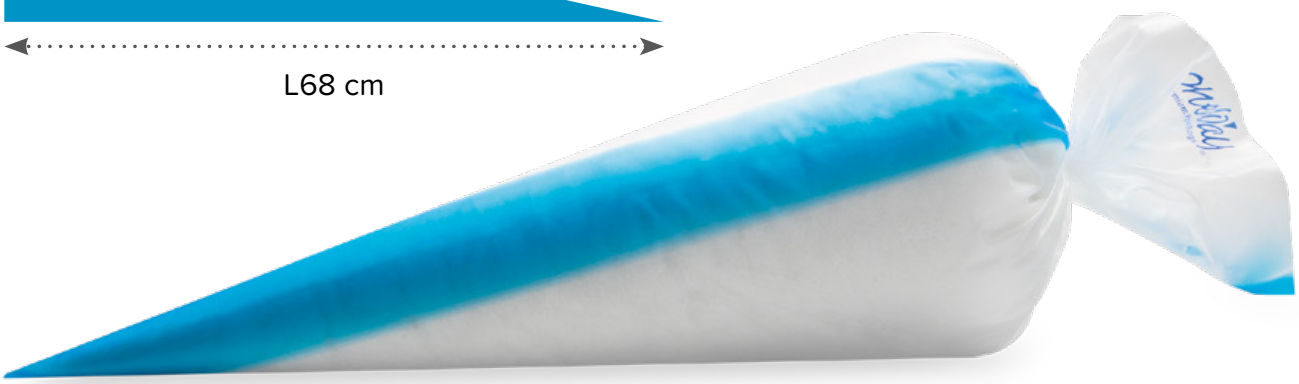
- Soft-Touch-Griff: flexibel und rutschfest
- Super robust: extra verstärkte Mittelschicht
- Einweg-Beutel

- Empuñadura soft touch: flexible y antideslizante
- Súper resistente: capa intermedia extra reforzada
- Usar y tirar

- Pega de toque suave: flexível e antideslizante
- Super resistente: camada intermédia reforçada extra
- Descartável

XXL





30404 - cm: L68 - pz: 296 (74x4) - mat: PL

Bicolore
Two-tone

Vassoi per torte plastificati

Plastic coated cake trays • Podkłady pod torty pokryte plastikiem
Plastifizierte Tortenplatten für Stockwerktorten • Bases plastificadas, para pasteles
Bases plastificadas para bolos

TOP quality

Nuovi vassoi premium dal design raffinato e robustezza superiore per le tue creazioni più preziose.

New premium cakes trays with refined design and superior strength for your most precious creations

Nowe podkłady premium pod torty z elegancką budową i znakomitą wytrzymałością dla Twoich najcenniejszych kreacji

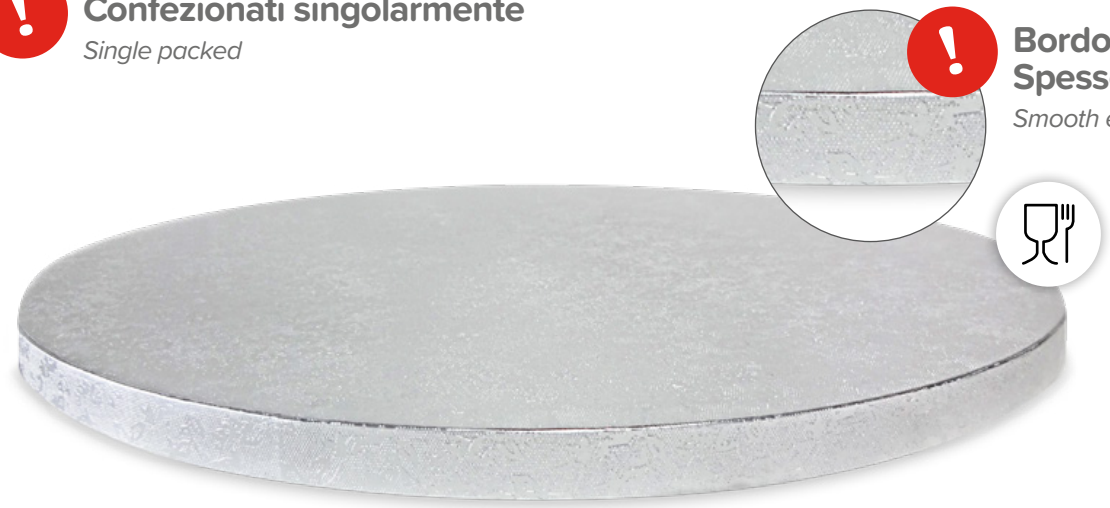
Neue Premium-Schalen mit raffiniertem Design und überlegener Robustheit für Ihre wertvollsten Kreationen.

Nuevas bases premium de diseño refinado y robustez superior para sus creaciones más preciadas

Novas bases premium com design refinado e robustez superior para as suas criações mais preciosas

Confezionati singolarmente
Single packed

Bordo liscio e Spessore 1,2cm
Smooth edge and Thickness



Ø30	Ø35	Ø40	Ø45	Ø50
30660H	30661H ☆	30662H ☆	30663H ☆	30664H ☆

pz: 10 - mat: CT ☆

TOP quality

Nuovi vassoi premium dal design raffinato e robustezza superiore per le tue creazioni più preziose.

New premium cakes trays with refined design and superior strength for your most precious creations

Nowe podkłady premium pod torty z elegancką budową i znakomitą wytrzymałością dla Twoich najcenniejszych kreacji

Neue Premium-Schalen mit raffiniertem Design und überlegener Robustheit für Ihre wertvollsten Kreationen.

Nuevas bases premium de diseño refinado y robustez superior para sus creaciones más preciadas

Novas bases premium com design refinado e robustez superior para as suas criações mais preciosas



Bordo liscio e Spessore 1,2cm
Smooth edge and Thickness

Confezionati singolarmente
Single packed

Ø30	Ø35	Ø40	Ø45	Ø50
30660G	30661G ☆	30662G ☆	30663G ☆	30664G ☆

pz: 10 - mat: CT ☆

Vassoi per torte plastificati

Plastic coated cake trays • Podkłady pod torty pokryte plastikiem
Plastifizierte Tortenplatten für Stockwerktorten • Bases plastificadas, para pasteles
Bases plastificadas para bolos



Confezionati singolarmente
Single packed

Spessore 1,2cm
Thickness

Ø20

30616H

pz: 10 - mat: CT

Ø25

30617H

Ø30

30618H

Ø35

30619H

Ø40

30620H

Ø45

30621H

Ø50

30622H

Ø60

30665H

pz: 5 - mat: CT



Spessore 1,2cm
Thickness

Confezionati singolarmente
Single packed

Ø20

30696G NEW

pz: 10 - mat: CT

Ø25

30667G NEW

Ø30

30668G NEW

Ø35

30619G

Ø40

30620G

Ø45

30621G

Ø50

30622G

Ø60

30665G

pz: 5 - mat: CT

Vassoi per torte plastificati

Coated cake trays • Podkłady pod torty pokryte plastikiem
Tortenplatten für Stockwerktorten • Bases para pasteles • Bases para bolos



Spessore 1,2cm
Thickness

L25

30623H

L30

30684H NEW

L35

30685H NEW

L40

30686H NEW

L45

30687H NEW

30628H
pz: 10 - mat: CT

L50

Confezionati singolarmente
Single packed

L40x30

30689H NEW
pz: 10 - mat: CT

L45x35

30630H

Formato teglia
baking pan size

L50x40

30631H

L55x45

30632H

L60x40

30666H
pz: 5 - mat: CT

Confezionati singolarmente
Single packed



L25	L30	L35
30623G	30624G	30625G

L40	L45
30626G	30627G

Spessore 1,2cm
Thickness



30628G
pz: 10 - mat: CT

L50



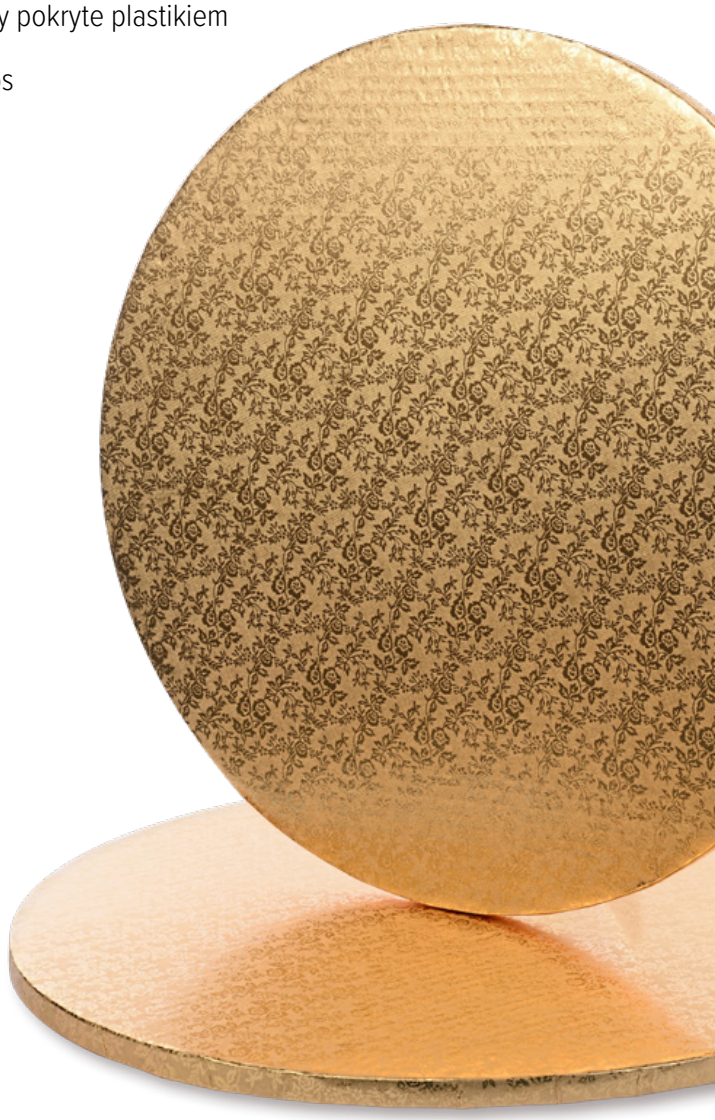
L60x40

Formato teglia
baking pan size

30666G
pz: 5 - mat: CT

Vassoi per torte plastificati

Coated cake trays • Podkłady pod torty pokryte plastikiem
Tortenplatten für Stockwerktorten
Bases para pasteles • Bases para bolos



Ø25

304471

pz: 5 - mat: CT

Ø30

304771

Ø35

304781

Ø40

304791

L30

304461

L35

304451

L40

304441

L40xH30

304431

L45xH35

304421

L50xH40

304411





Spessore 1,2cm
Thickness

Ø30

30477D
pz: 5
mat: CT ☆

Ø35

30478D ☆

Ø40

30479D ☆

Ø30

30477Z
pz: 5
mat: CT ☆

Ø35

30478Z ☆

Ø40

30479Z ☆

Ø30

30477B ☆

Ø35

30478B ☆

Ø40

30479B ☆

Ø30

30477C ☆

Ø35

30478C ☆

Ø40

30479C ☆

Sottotorta professionali

Professional cake board • Profesjonalne przekładki • Professioneller Unter-Kuchenteller Base para tarta, profesional • Base para bolo, profissional

- 100% atto al contatto alimenti
- 100% plastificato bianco

- 100% foodsafe
- 100% plastic coated white

- 100% bezpieczne dla żywności
- 100% pokrycia plastikiem, biały kolor

- 100% geeignet für Kontakt mit Lebensmitteln
- 100% mit weißem Plastik überzogen

- 100% apto al contacto con alimentos
- 100% plastificado blanco

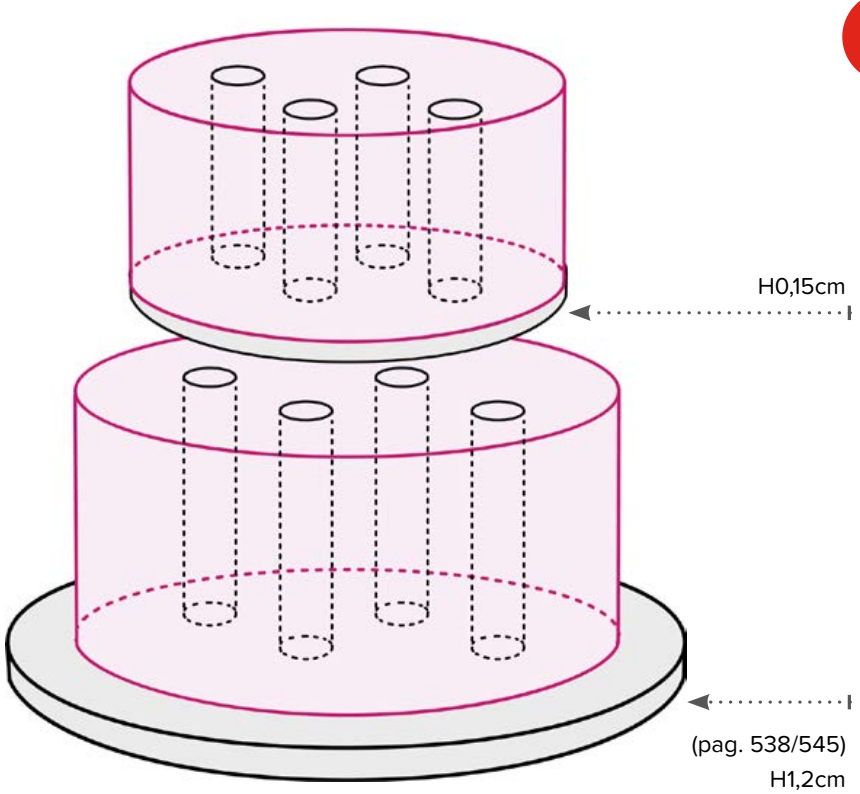
- 100% apto para estar em contacto com alimentos
- 100% plastificado branco



13124 **13125** **13126** **13127**

pz: 20 - mat: CT

Spessore 0,15cm
Thickness



Polistiroli

Polystyrene • Polistyrenowe • Polystyrol • Poliestirenos • Poliestirenos

Confezionati in cartoni	Packed in boxes	Pakowane w pudełka	In Kartons verpackt	Embalados en cartones	Embalados em cartões

Spessore 5cm
Thickness





30452
pz: 8 - mat:



30453



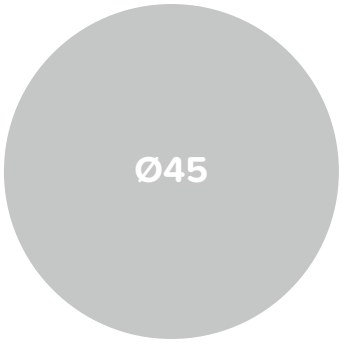
30454
pz: 2 - mat:



30455



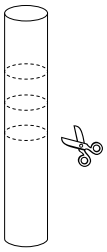
30456



30457

Tubi in plastica per sostegno livelli torte a piani

Plastic tubes to use as supports for multi layer cakes • Plastikowe wsporniki do tworzenia tortów wielopoziomowych
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	Możliwość docięcia do pożądanej wysokości	Passgenaue Schnitte möglich	Posibilidad de corte a medida	Possibilidade de corte à medida

Vasetti in vetro per monoporzioni

Glass jars for single-portions • Szklane słoiki do monoporcji
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

Decorazioni per gelato

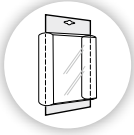
Decorations for Ice cream • Dekoracje do lodów • Eis-Dekore
Decoraciones para helado • Decorações para gelado



52007 - ■■■ A - cm: H6,5 - pz: 1000 - ☆

Bastoncini per cake pops

Sticks for cake pops • Patyczki do cake popsów • Stökchen
Palitos para cakepop • Palitos para cake pop



30845
cm: H16~ - pz: 4Blister (24pz) mat: CT ☆

Bobina in acetato neutra

Roll of transparent acetate • Rolka z neutralnej celulozy octanu
Unbedruckte Spule aus Acetat
Bobina de acetato neutro • Bobina de acetato neutro

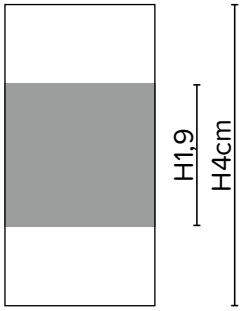


25066 - cm: H4
pz: 300m - mat: PL

Atto al contatto alimenti Per bordi sempre perfetti	Foodsafe For always perfect borders!	Bezpieczna w kontakcie z żywnością Zawsze idealne granice!	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!

Nastri Bijou

Bijou ribbons • Wstążki Bijou
Bänder Bijou • Cintas Bijou • Fitas Bijou







24368I - cm: H4 - pz: 50m - mat: PL



24368E -



24368D -

Per impreziosire ogni tuo dolce, anche il più semplice!	To embellish all of your cakes, even the simplest!	Aby upiększyć wszystkie Twoje ciasta, nawet te najprostsze!	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!

Nastri

Ribbons • Wstążki • Tüllbänder • Cintas • Fitas



24192G - BIANCO

cm: H5 - pz: 50m - mat: PL



24192B - ROSA



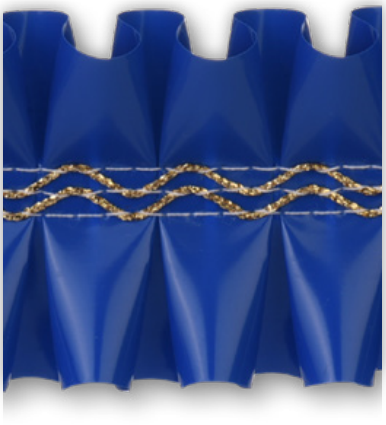
24192E - GIALLO



24192D - ROSSO



24192C - AZZURRO



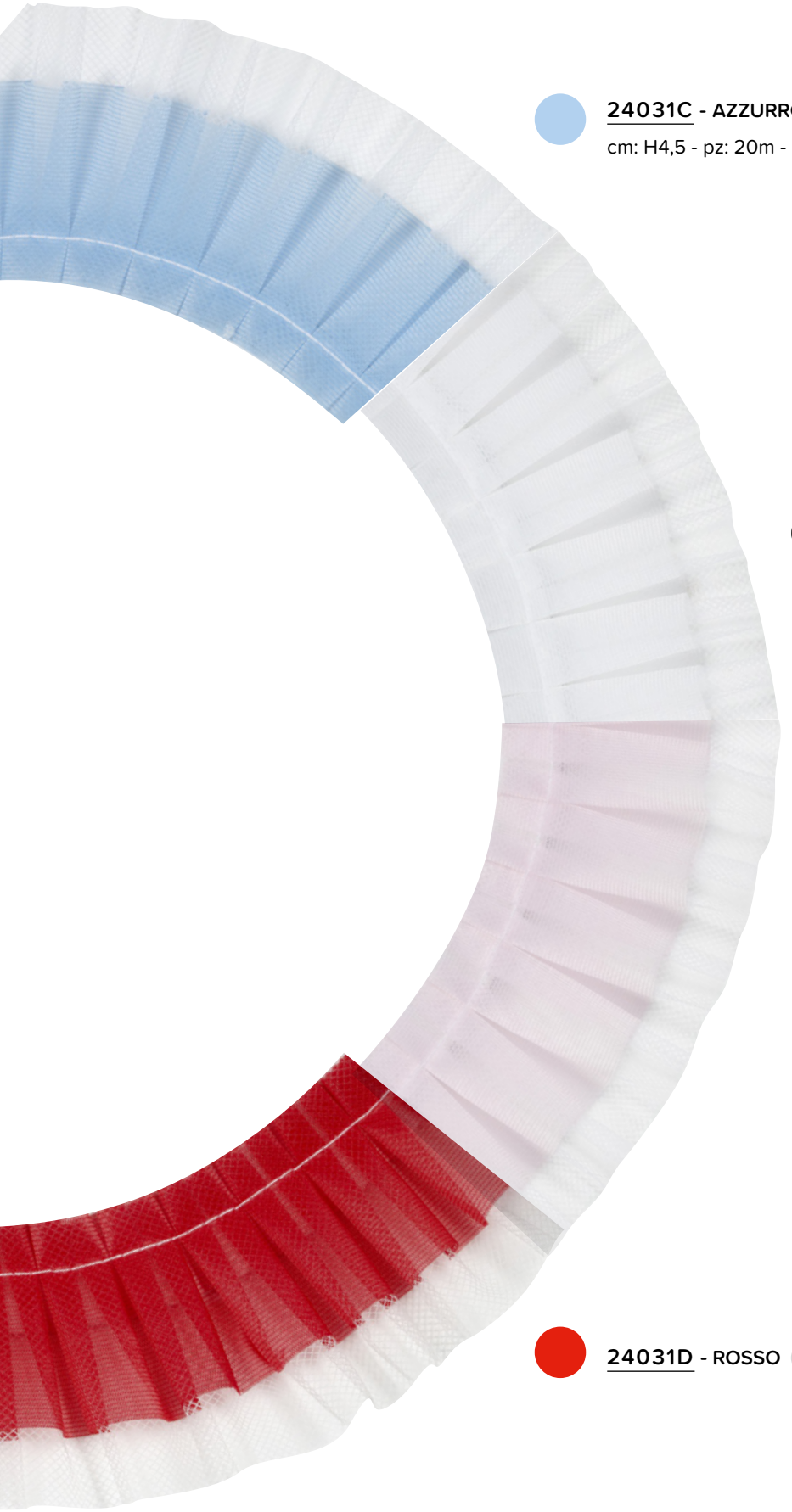
24192K - BLU



24192L - VERDE

Nastri sottotorta Colly

Ribbons Colly • Wstążki • Tüllbänder Colly • Cintas Colly • Fitas Colly



24031C - AZZURRO

cm: H4,5 - pz: 20m - mat: ST

24031G - BIANCO

24031B - ROSA

24031D - ROSSO

COLORI

Colours | Colores | Farben | Colores | Cores

	Italiano	English	Polski	Deutsch	Español	Português
A	Assortito (col./conf.)	Assorted (col./box)	Asortyment mieszany (kolor/op.)	Sortiert (Farbe/Verp.)	Surtido (col./caja)	Sortido (cor./caixa)
B	Rosa - Femmina	Pink - Female	Różowy -żeński	Rosa - Mädchen	Rosa - Niña	Rosa - menina
C	Celeste - Maschio	Light-blue - Male	Jasno-niebieski - męski	Hellblau - Junge	Celeste - Niño	Azul - menino
D	Rosso	Red	Czerwony	Rot	Rojo	Vermelho
E	Giallo	Yellow	Żółty	Gelb	Amarillo	Amarelo
G	Bianco	White	Biały	Weiß	Blanco	Branco
H	Argento	Silver	Srebrny	Silber	Plateado	Prateado
I	Oro	Gold	Złoty	Gold	Oro	Dourado
K	Blu	Blue	Niebieski	Blau	Azul	Azul marinho
L	Verde	Green	Zielony	Grün	Verde	Verde
N	Marrone	Brown	Brązowy	Braun	Marrón	Castanho
Q	Arancione	Orange	Pomarańczowy	Orange	Naranja	Laranja
V	Lilla/viola	Lilac/violet	Fioletowy/Liliowy	Lila/Violett	Lila/violeta	Lilás/violeta
W	Fucsia	Fuchsia	Fuksja	Fuchsinrot	Fucsia	Fucsia
Z	Nero	Black	Czarny	Schwarz	Negro	Preto

Ove non specificato, non sono previste confezioni assortite | If not specified, assorted boxes are not available | Jeśli nie określono, różne pudełka nie są dostępne | 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 | Skróty materiałów | Materialabkürzungen | Abreviaciones de los materiales | Abreviações dos Materiais

	Italiano	English	Polski	Deutsch	Español	Português
AM	Amido	Starch	Skrobia	Stärke	Almidón	Amido
BC	Base burro di cacao colorato	Coloured cocoa butter based	Barwione masło kakaowe	Bunte Kakaobutter	Base de manteca de cacao coloreada	Base de manteiga de cacau colorida
CC	Cioccolato	Chocolate	Czekoladowe	Schokolade	Chocolate	Chocolate
◇◇	Termoformati da riempire	Empty moulds, to be filled	Puste formy do wypełnienia	Schoko-Formen zum Ausfüllen	Moldes termoformados para rellenar	Moldes para preencher
◆◆	Cioccolato fondente Cacao min. 60%	Dark chocolate Cocoa min. 60%	Czekolada ciemna, zawartość kakao min.60%	Bitterschokolade Kakao min. 60%	Chocolate negro Cacao min. 60%	Chocolate preto Cacau min 60%
◆◆	Cioccolato al latte	Milk chocolate	Czekolada mleczna	Milchschokolade	Chocolate con leche	Chocolate ao leite
◇◇	Cioccolato bianco	White chocolate	Czekolada biała	Weiße Schokolade	Chocolate blanco	Chocolate branco
CE	Cera	Wax	Wosk	Wachs	Cera	Cera
CER	Cereali	Cereals	Płatki	Getreide	Cereales	Cereais
CT	Carta/Cartone	Paper/Carton	Papier/Karton	Papier/Karton	Papel/Cartón	Papel/Cartão
GE	Gélée	Jelly	Produkt żelowy	Gelatine	Gelatina	Gelatina
LA	Liquido analcolico	Non alcoholic liquid	Płyn bezalkoholowy	Alkoholfrei Flüssigkeit	Líquido sin alcohol	Líquido sem álcool
MM	Marshmallow	Marshmallow	Marshmallow	Marshmallow	Marshmallow	Marshmallow
MT	Metallo	Metal	Metal	Metall	Metal	Metal
MZ	Marzapane	Marzipan	Marcepan	Marzipan	Mazapán	Maçapão
PF	Prodotto da forno	Bakery wares	Wyroby piekarnicze	Backwaren	Productos para hornear	Produtos cozidos no forno
PL	Plastica	Plastic	Plastik	Plastik	Plástico	Plástico
PO	Polystone/resina	Polystone/polyresin	Polystone/Poliresing	Polystone/Polyresin	Polystone/Polyresina	Polistone/Polire-sina
PT	Pastigliaggio	Gum-paste	Gum-pasta	Tragant	Pasta adragante	Pastilhagem
SURR. BCO	Decorazioni in blister al gusto di cioccolato bianco	White chocolate-fla-vored decorations in blister packs	Dekoracje z białej czekolady w blistrach	Dekorationen mit weißem Schokola-dengeschmack in Blisterpackungen	Decoraciones en blister, con sabor a chocolate blanco	Decorações em blister, com sabor a chocolate branco
ST	Stoffa	Fabric	Tkanina	Stoff	Tela	Tecido
VT	Vetro	Glass	Szkło	Glas	Vidrio	Vidro
WF	Cialda	Wafer	Wafel	Oblate	Oblea	Obreia
ZU	Zucchero	Sugar	Cukier	Zucker	Azúcar	Açúcar

SIMBOLI E ABBREVIAZIONI

Symbols and abbreviations | Symbole i skróty | Symbole und Abkürzungen
Símbolos y abreviaciones | Símbolos e abreviações



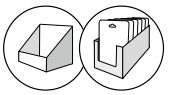
Ideali da colorare | Ideal for colouring
Idealna do barwienia | Ideal zum Färben
Ideales de colorear | Ideais para dar cor



Pasta di zucchero | Sugar paste
Masa cukrowa | Fondant
Fondant | Pasta de açúcar



In barattolo | In pot
W słoiku | In Dosen
En bote | Em frasco



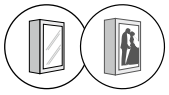
Con display | With Display-box
W opakowaniu ekspozycyjnym | Mit Aufstell
Verpackung | Con display | Com display



In sacchetto trasparente | In transparent bag
w przeźroczystym woreczku | In durchsichtige Tüte
En bolsa transparente | Em bolsa transparente



In blister appendibile | In blister pack with hanging slot
W opakowaniu typu blistrer, z otworem do zawieszenia
In Verpackung zum Aufhängen
En blister colgante | Em blister de pendurar



In scatola finestrata | Packed in window box
Zapakowane w opakowanie z okienkiem | In Box mit Sichtfenster verpackt
En caja con ventana | Em caixa com janela

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