



Marzipan

... naturally indulgent!





Marzipan Raw Pastes & Marzipan

Pastry with marzipan filling is a real present. From our high-quality marzipan raw paste our customers can make delicious marzipan fillings according to their own recipes or choose our marzipan for cake decorations.



Product Portfolio:

- Raw pastes & marzipan of different qualities
- Mainly from high quality Californian almonds
- Sourced from farmers working together with The Almond Board of California
- Pre-bake or post-bake application
- Freeze/thaw stable



Application Benefits:

- Aromatic distinct flavour of roasted almonds
- Indulgent & high quality appeal of the product
- Variable sweetness & texture
- Moldable & homogenous product
- Ideal for manual or industrial processing



Applications:

- Bakery goods and Confectionary:
 - Croissants, Puff & Danish Pastries
 - Stollen, Gingerbread and other Cakes
 - Pralines & Chocolate Tablets (filling or coating)
 - Marzipan Figures for decoration



Customer Benefits:

- 65+ years of almond sourcing & processing
- Commitment to quality & excellence
- Customized development
- Quick sampling & support customer trials
- 12.5 kg blocks



Best-Sellers & Customized Solutions:

- Raw paste M1 (12% bitter almonds*)
- Raw paste M0 (5% bitter almonds*)
- Fine marzipan 90/10
- Fine marzipan 70/30
- Marzipan 60/40
- Marzipan 50/50

* based on the total almond content

