

Nikaia *ice cream*

For successful pastries!



Prices in euro (€) EX WORKS
from 1st of March 2014



NIKAIA ICE CREAM

Zone Industrielle Secteur D Allée 1106700 ST-LAURENT-DU-VAR

www.nikaia-icecream.com

Confectioner's helps

KREMFIX Stabilizes whipped cream, leaves no aftertaste.

Helps keeping a perfect texture for several hours.

Recipe: 50 g of Kremfix + 1 litre of fresh cream

ARTICLE	DESCRIPTION	PRICE €	Kg €
DKREMFIX	0,75 Kg KREMFIX whipped cream stabilizer ANCEL	6,90 €	9,20 €



« **OURAGAN** » To grease cake tins, crêpe pans...

To turn out nougatines and high sugar content doughs.

Economical; only one spraying is enough to create a protective film.

Hygienic; avoids hairs from the brush. Respects the taste of the final product.

ARTICLE	DESCRIPTION	PRICE €	Kg €
DOURAGA	Spray tin ½ litre greasing « OURAGAN » ANCEL	4,60 €	9,21 €



BAKING POWDER

Recipe: 30g of baking powder + 1 Kg of flour

ARTICLE	DESCRIPTION	PRICE €	Kg €
DBAKPOW	1 Kg BAKING POWDER ANCEL	6,90 €	6,90 €

GELATIN

Powerful gelling agent

150 à 200 Bloom. Thin sheets



ARTICLE	DESCRIPTION	PRICE €	Kg €
DGELOR	1 Kg GELATIN OR (GOLD) (500 sheets) 200 bloom SEBALCE	38,20 €	38,20 €
DGELAR	1 Kg GELATIN ARGENT (SILVER) (400 sheets) 180 bloom SEBALCE	35,40 €	35,40 €
DGELBR	1 Kg GELATIN BRONZE (BRONZE) (300 sheets) 150 bloom SEBALCE	39,00 €	39,00 €

CONFECTIONER'S CUSTARD hot preparationHot preparation **ALL BUTTER. PERFECT FOR FILLINGS.**

Smooth and fluffy texture. Light yellow colour. Can be aromatized.

For éclairs, millefeuilles, cream puff pastries, Parisian custard tarts...

ARTICLE	DESCRIPTION	PRICE €	Kg €
DCREMPATC	5 Kg Confectioner's custard éco, vanilla taste ANCEL	19,90 €	3,98 €
DCREMPATTC	5 Kg Confectioner's custard TORCHON , vanilla taste ANCEL	24,30 €	4,86 €
DCREMPATFC	5 Kg Confectioner's custard EXTRA FINE , cream colour Perfect for high fillings. Fruity vanilla taste ANCEL	30,30 €	6,06 €

Hot confectioner's custard;

- 80 à 100 g hot confectioner's custard mix
- 1 litre fresh milk
- 200 to 250 g sugar
- Eggs (optional)

Dissolve the mix into 1/4 litre of the milk. Mix in the eggs. Boil the rest of the milk with the sugar. Take away from fire and mix in the first preparation. Boil for 3 minutes stirring constantly.

Cold confectioner's custard;

- 400 g cold confectioner's custard mix
- 1 litre fresh milk

Mix the water into the preparation for 1 minute in a mixer and continue to stir at high speed until you obtain a smooth confectioner's custard.

**CONFECTIONER'S CUSTARD cold preparation**

Cold preparation, all butter. Smooth and fluffy texture, perfect for fillings and decorations, vanilla caramel taste. Light yellow colour.

Can be aromatized. Only milk fat. Can be heated and frozen.

For éclairs, millefeuilles, fruit tarts, danish pastries...

ARTICLE	DESCRIPTION	PRICE €	Kg €
DCREMPATF	5 Kg Confectioner's custard PREMIUM cold ANCEL	39,50 €	7,90 €

MOUSSELINE CREAM

Creamy and light texture, perfect for high preparations, milky vanilla taste. Light yellow colour. Can be aromatized.

Can be frozen but not heated.

For Tropheziennes, millefeuilles, St Honoré pastries...

Recipe: 400 g + 1 litre water

ARTICLE	DESCRIPTION	PRICE €	Kg €
DMOUSFROI	5 Kg Cold preparation for MOUSSELINE CREAM ANCEL	39,70 €	7,94 €



BAVARIAN CREAM

A smoother texture than with gelatin sheets.

Very easy to cut. Good taste.

For Bavarian cream, verrines, bûches (yule logs)...

Recipe: 200 g + 300 g of water. Add 1 litre of whipped cream



ARTICLE	DESCRIPTION	PRICE €	Kg €
DBAVNEUT	1 Kg ALASKA bavarian NEUTRAL taste ANCEL	14,70 €	14,70 €
DBAVFRAI	1 Kg ALASKA bavarian STRAWBERRY With dried strawberry pieces ANCEL	25,70 €	25,70 €
DBAVFRAM	1 Kg ALASKA bavarian RASPBERRY With dried raspberries ANCEL	25,70 €	25,70 €
DBAVPOIRE	1 Kg ALASKA bavarian PEAR With dried pear pieces ANCEL	20,50 €	20,50 €
DBAVCHOC	1 Kg ALASKA bavarian CHOCOLATE With 62% cocoa ANCEL	20,80 €	20,80 €
DBAVTIRA	1 Kg ALASKA bavarian TIRAMISU With Mascarpone. ANCEL	30,80 €	30,80 €



CONCENTRATED GLAZINGS hot preparation

Strong and quick gelling.

Nice shiny appearance, 70% of water.

ARTICLE	DESCRIPTION	PRICE €	Kg €
DNAPNEUT	Bucket 7 Kg CONCENTRATED NEUTRAL GLAZING ANCEL	29,80 €	4,25 €
DNAPABRI	Bucket 7 Kg CONCENTRATED APRICOT GLAZING (purée) ANCEL	32,80 €	4,69 €



FILLING

Ready to use. Doesn't foam when heated. Very tasty appearance.

EASY TO CUT.

For doughnuts, apple turnovers, French King Cake, jam rolls...

ARTICLE	DESCRIPTION	PRICE €	Kg €
DFOUPOM	Bucket 5,5 Kg APPLE FILLING cubes ANCEL	22,20 €	4,04 €

GARNISH with natural lemon juice

Ready to use. Hot or cold preparation (can be heated).

Thick and tender, easy to spread. Shiny finish.

For tarts, tartelettes, danish pastries, or to aromatize ganache or cream

ARTICLE	DESCRIPTION	PRICE €	Kg €
DGARCITR	Bucket 4 Kg LEMON GARNISH ANCEL	31,00 €	7,75 €

FLOUR MIXES

BROWNIE MIX (fondant au chocolat)

High quality mix containing 62% of cocoa.

Can be frozen cooked or raw.

For chocolate desserts and brownies



Recipe: 625 g + 3 eggs + 250 g melted butter + 75 g of water

ARTICLE	DESCRIPTION	PRICE €	Kg €
DFARBROW	5 Kg BROWNIE Mix ANCEL	38,30 €	7,66 €

SPONGE CAKE mix (Génoise)

Quick and cheap recipe. Can be frozen.

Gives a tender and tasty sponge cake. PERFECT FOR JAM ROLLS

Recipe: 400 g + 240 g of egg + 80 g of water

ARTICLE	DESCRIPTION	PRICE €	Kg €
DFARGEN	10 Kg SPONGE CAKE MIX ANCEL	34,90 €	3,49 €

MACARON mix

Immediate cooking, no need to dry. Can be aromatized and coloured according to your taste. 28% almond. Can be frozen.

Pour macaroons, individual desserts, decorations...

Recipe: 1 Kg + 160 g of lukewarm water

ARTICLE	DESCRIPTION	PRICE €	Kg €
DFARMAC	5 Kg MACARON SHELLS MIX ANCEL	58,40 €	11,68 €

With one BOX OF MACARON SHELL MIX

You can make approximately

900 shells diametre 4 cm or

160 shells diametre 8 cm



FLOUR MIXES



COOKIE MIX

A neutral base to which you can add chocolate, nuts, dried fruits, etc...
Can be frozen cooked or raw.

For cookies, crumble or breton shortbread cookies...

Recipe: 500 g + 120 g softened butter + 2 eggs

ARTICLE	DESCRIPTION	PRICE €	Kg €
DFARCOOK	5 Kg COOKIE MIX ANCEL	23,00 €	4,60 €

BISCUIT MIX

A lighter texture.

For biscuits, sponge cake, cakes, sponge fingers.

ARTICLE	DESCRIPTION	PRICE €	Kg €
DFARBISC	5 Kg BISCUIT MIX ANCEL	19,00 €	3,80 €

MUFFIN MIX (with 70 cake molds)

Easy to use. Neutral base to be aromatized with chocolate, dried fruit, etc.
Can be frozen cooked or raw.

ARTICLE	DESCRIPTION	PRICE €	Kg €
DFARMUFF	5 Kg MUFFIN MIX ANCEL	36,20 €	7,24 €

The pack includes 70 paper molds for a sweet « artisan » presentation of your muffins.



Nikaia Ice Cream is located in Saint Laurent du Var (Nice) on the French riviera, close to the Italian border. The company was founded in 1981 in order to supply and support home made ice cream-shops.

The company supplies high quality products and sound technical and marketing advice.

400 M² of stocking space in the Industrial Zone of Saint Laurent du Var allows us not only to keep practically all of our items in stock but also to receive international transport trucks and to load containers destined for all over the world. 60% of our sales figures come from export sales.

To avoid any breakage, all fragile merchandise is shipped on securely filmed palettes.

Since 2014 we propose you a selection of pastry products, carefully chosen from the renowned brand Ancel.

All fragile items shipped on securely filmed palettes

Always English-speaking operators available by telephone

All prices are EX WORKS

Negotiated transport charges

To order: www.nikaia-icecream.com

Or by phone: 0033 (0)493 07 10 40

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