



À PROPOS DE DECORGEL

Nous sommes spécialistes en développement et production de matières premières pour la pâtisserie, boulangerie et le reste de l'industrie agroalimentaire, et sommes basés au Portugal, près de Porto.

Qualité, Innovation et Flexibilité sont les piliers de notre activité, et sont au cœur de la relation avec nos clients, de l'industrie à la distribution dédiée aux artisans.

Nous commercialisons via nos marques, mais avons aussi la possibilité de commercialiser via les marques de nos clients, que nous sommes fiers de soutenir et d'offrir un service d'excellence.

ABOUT DECORGEL

We are experts in developing and producing raw materials for pastry, bakery and the rest of the food industry, and are based in Portugal, near Oporto.

Quality, Innovation and Flexibility are the pillars of our activity, through which we serve our clients, from industry to artisan-focused distribution.

We commercialize through our own brands but are also available to commercialize for our clients' brands, which we are proud to support and to offer a premium service.



INNOVATION ET CRÉATIVITÉ, CONNAISSANCES TECHNIQUES DE POINTE

Innovation and creativity, vanguard of technical know-how

AXES D'INVESTIGATION : PRATICITÉ, SECURITÉ ALIMENTAIRE ET SANTÉ Investigation axes: practicity, food safety and health

8 % DU CHIFFRE D'AFFAIRES INVESTI EN RECHERCHE, DÉVELOPPEMENT ET INNOVATION

8% of turnover invested in research, development and innovation



CERTIFICATED

VOTRE PRODUIT SUR MESURE DÈS 150 KG

Your tailor-made product from 150 kg



CLEAN LABEL





SANS COLORANTS NI ARÔMES ARTIFICIELS NAFNAC



SANS SUCRES AJOUTÉS



SANS HUILE DE PALME PALM-OIL FREE

PRODUITS

Fourrages aux Fruits
Crèmes
Croquants
Miroirs & Nappages
Miroirs Elegance
Supermousses
Bread&More
Fourrages Salés
Autres

PRODUCTS

Fruit Fillings
Creams
Crunchy Creams
Glazes
Elegance Glazes
Supermousses
Bread&More
Savoury Fillings
Others

corgel développe des



DOP | IGP

ADAPTÉ À SUITABLE I

ADAPTÉ À UNE ALIMENTATION VÉGANE SUITABLE FOR VEGANS

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FRUIT FILLINGS

Did you know that, at Decorgel, we processed fresh fruits every day? Discover our real Fruit Fillings range: preserved fruit pieces and fresh taste, combined with the right technical specifications for a perfect execution. They are ideals as a filling or coating in any recipe your creativity will suggest, and will enrich their colour, taste and fruit content.

FILLING	FRUIT %	FRUIT PIECES	BAKE STABILITY	PACKAGING (KG)	
RASPBERRY		(SEEDS)		0,7 1,3 6,0 12,0	
APPLE		•		1,3 5,5	
* STRAWBERRY		Ø		1,3 6,0 12,0	
APRICOT		Ø		6,5	
* WILD FRUITS		Ø		1,3 6,0 12,0	
BLUEBERRY		Ø		1,3 6,0	
MANGO		Ø		1,3 6,0	
PASSION FRUIT		(SEEDS)		1,3 6,0	
CHERRY		Ø		6,0 7,0	
BLACKBERRY		(ACHENES)		6,0	
ORANGE		(FILAMENTS)		1,3 6,0	
KIWI		(SEEDS)		6,0	
BANANA				6,5	
APPLE- CINNAMON		•		1,3 6,0	
PINEAPPLE		Ø		1,3 6,0	
PUMPKIN				3,5	

Shelf-life until 12 months. Stock products, no minimum order quantity.

YOUR TAILOR-MADE FRUIT **FILLING FROM 150 KG**

Are you looking for a higher fruit percentage, or a sugar-free filling? We develop tailor-made Fruit Fillings, in an agile way, for minimum orders of only 150 kg.







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to

















CREAMS-

Decorgel's Creams, with their unmistakable taste and soft texture, will delight everyone.

Discover our wide range of ready-to-use Creams, with water, condensed milk or fat bases. You will always find Decorgel's Creams typical voluptuosity, stability and taste.

Our Creams are ideals as fillings or coatings, and will enrich every one of your creations, from the most traditional to the most audacious. **Enjoy!**

CREAM	BASE	THERMO-STABILITY	PALM-OIL FREE	PACKAGING (KG)
HAZELNUT, WHITE CHOCOLATE FLAVOUR	VEGETABLE			6,0
CHOCOLATE HAZELNUT	FAT			6,0
SALTED CARAMEL			Ø	3,5 6,5
LEMON (CONTAINS FRUITS)	CONDENSED MILK		Ø	3,5 6,0 6,5
CHOCOLATE GANACHE			Ø	3,0
ORANGE (CONTAINS FRUITS)			Ø	3,5
TOFFEE			Ø	1,5 7,5
VANILLA	WATER-BASED		Ø	1,3 6,0 12,0

Shelf-life until 18 months.

Stock products, no minimum order quantity.

YOUR TAILOR-MADE CREAM FROM 150 KG

Are you looking for a specific texture, or a new flavour?

We develop tailor-made Creams, in an agile way, for
minimum orders of only 150 kg.

























CRUNCHY CREAMS

What makes your creations richer than different textures, combined with unique colour and flavour?

At Decorgel we differentiate ourself by offering a wide range of Crunchy Fillings: ready-to-use Crunchy Creams and PRO Crunchy Creams, to heat up before use and obtain a solid texture in the final product.

While tasting you'll understand it's a Decorgel Crunchy Creams: intense but natural taste, colour allowing a perfect finishing touch and steady crunchiness over time.

Decorgel Crunchy Creams are easy to use and ideals as a filling or a coating. The only limit is your imagination!

CRUNCHY CREAMS	WEIGHT (KG)	PRO CRUNCHY CREAMS	PACKAGING (KG)
CHOCOLATE	1,4 3,5	PRALINÉ	3,0
CHOCOLATE NOUGAT	6,5	DARK BISCUIT	3,0
PRALINÉ	6,5	WHITE HAZELNUT	3,0
WHITE CHOCOLATE	3,5	WHITE CHOCOLATE	3,0
COCONUT	3,5	WHITE CHOCOLATE COCONUT	3,0
COFFEE	3,5	SPECULOOS	3,0
DARK BISCUIT	3,5	LEMON MERINGUE	3,0
LEMON MERINGUE	3,0	WILD FRUITS	3,0
WILD FRUITS	3,5		

Shelf-life until 18 months.

Stock products, no minimum order quantity.

YOUR TAILOR-MADE CRUNCHY CREAMS FROM 150 KG

Are you looking for a Crunchy Creams with a new flavour, or specific inclusions?

We develop tailor-made Crunchy Creams, in an agile way, for minimum orders of only 150 kg.





















GLAZES

We eat first with our eyes, right?

We know that appearance of pastry products is fundamental, that's why we offer a wide range of Glazes for the most diverse uses. Decorgel's Glazes are easy to use, stable on the application and do not only give the perfect finishing touch to your creations: they also contribute to its conservation, by maintaining its organoleptic characteristics during a longer period.

You'll find in our range ready-to-use cold Glazes and hot Glazes, depending on the desired use.

GLAZE	APPLICATION	PACKAGING (KG)
NEUTRAL		1,5 6,5 7,0 13
CHOCOLATE		1,5 7,0
WHITE CHOCOLATE	DIRECT COLD APPLICATION	7,0
CARAMEL		1,5 7,0
BLUEBERRY		13,0
NEUTRAL	HEAT UP TO 90°C	7,0 13,0
APPLE	UP TO 50%	7,0

Shelf-life until 24 months.
Stock products, no minimum order quantity.

YOUR TAILOR-MADE GLAZE FROM 150 KG

Do you have an idea of a specific Glaze, and cannot find it in our range?

We develop tailor-made Glazes, in an agile way, for minimum orders of only 150 kg.

















ELEGANCE GLAZES

Finishing with an extra touch of refinement.

For special occasions, or only to add a touch of refinement, count on our range of Elegance Glazes. These Glazes offer a gold, silver, coppery or bronze finishing touch, and can be used cold or hot, following the desired use. They allow an excellency finishing touch, combined with a better conservation of the application.



ELEGANCE GLAZE	FINISHING TOUCH	APPLICATION	PACKAGING (KG)
GOLD NEUTRAL	GOLDEN		3,5
GOLD CARAMEL	GOLDEN BROWN	DIRECT COLD	3,5
SILVER CHOCOLATE	SILVER BROWN	APPLICATION	3,5
SILVER RASPBERRY	SILVER RED		3,5
COPPERY NEUTRAL	COPPERY		3,5
COPPERY CARAMEL	COPPERY BROWN	HEAT UP	3,5
BRONZE CHOCOLATE	BRONZE BROWN	TO 60°C	3,5
BRONZE RASPBERRY	BRONZE RED		3,5

Shelf-life until 24 months. Stock products, no minimum order quantity.

YOUR TAILOR-MADE ELEGANCE GLAZE FROM 150 KG

Elegance Glazes with specific colouring?
We develop tailor-made Glazes, in an agile way, for
minimum orders of only 150 kg.













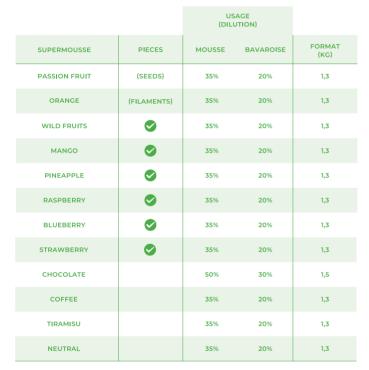




SUPERMOUSSES

Our wide range of Supermousses will allow you to create more natural semifreddoes and bavaroises, with fruit pieces and unique colour and taste. This range allows to characterize diverse neutral bases in colour and taste, guarantees stability, consistency and security, and supports freezing.

Usage: Add Supermousse to refrigerated vegetable cream (verify quantities in the table) and whip during 30 seconds to 1 minute, to obtain a Supermousse with a strong texture and intense taste.



Shelf-life until 12 months. Stock products, no minimum order quantity.

YOUR TAILOR-MADE SUPERMOUSSE FROM 150 KG

Are you looking for a different flavour, or a Supermousse with even more fruit perception?

We develop tailor-made Supermousses, in an agile way, for minimum orders of only 150 kg.



















OTHERS

Jellies

Smooth textured Jellies, easily applicable with a spatula. Excellent conservation in the finished product and ready-to-use.

NO MINIMUM ORDER QUANTITY:

STRAWBERRY | ORANGE | WILD FRUITS | MANGO | KIWI | RASPBERRY | LEMON | APRICOT | QUINCE | PINEAPPLE EXAMPLES OF TAILOR-MADE PRODUCTS:

BLUEBERRY | FIG | COCONUT | PASSION FRUIT | APPLE | COFFEE | CREME BRÛLEÉ

Discover our sugar-free range

Aromatization pastes

Preparation for colour and taste characterization of neutral bases, with possibility of inclusions perception. Versatile and variety of applications.

NO MINIMUM ORDER QUANTITY:

TIRAMISU | MANGO | PASSION FRUIT | RASPBERRY | STRAWBERRY | COFFEE | ORANGE | WILD FRUITS | CHOCOLATE

EXAMPLES OF TAILOR-MADE PRODUCTS:

PINEAPPLE | LIMONCELLO | BLACKBERRY | GOOSEBERRY | WATERMELON | MINT | WHISKY | CHEESE

Toppings

Range of intense and fresh taste Toppings, ready-to-use.

NO MINIMUM ORDER QUANTITY:

CARAMEL | CHOCOLATE | WILD FRUITS | STRAWBERRY

EXAMPLES OF TAILOR-MADE PRODUCTS:

CARAMEL SALT FLOWER | SHINY CHOCOLATE | GIANDUIA | CHOCOLATE HAZELNUT | KIWI | MANGO | ORANGE | PASSION FRUIT

Fruits Purées

Fruits Purées preserving the best of nature.

NO MINIMUM ORDER QUANTITY:

PASSION FRUIT

EXAMPLES OF TAILOR-MADE PRODUCTS:

PINEAPPLE | MANGO | RASPBERRY | STRAWBERRY | KIWI

Discover our sugar-free range

Preparations for truffles

Ready-to-use preparations for diverses applications, extremely practical and excellent conservation.

NO MINIMUM ORDER QUANTITY:

BRIGADEIRO (BRAZILIAN TRUFFLES) | WHITE BRIGADEIRO

EXAMPLES OF TAILOR-MADE PRODUCTS:

CHOCOLATE ORANGE BRIGADEIRO | COCONUT | COCONUT CHOCOLATE



OTHERS



Jams with a fresh and natural taste, and perceptible fruit pieces.

EXAMPLES OF TAILOR-MADE PRODUCTS:

STRAWBERRY | RASPBERRY | BLUEBERRY | FIG | PEACH | APPLE | LEMON | MANGO | TOMATO

Concentrates for fruit juices

Concentrated preparation for practical juice making. Fresh and natural taste, guaranteed fruit perception.

Application: 1L of concentrate for 12L of water.

EXAMPLES OF TAILOR-MADE PRODUCTS:

ORANGE | APPLE | PINEAPPLE | TROPICAL | PASSION FRUIT

Discover our sugar-free range

Preparations for granitas

Wide variety of flavours for granita aromatization, thanks to flavour enhancers.

EXAMPLES OF TAILOR-MADE PRODUCTS:

STRAWBERRY | WILD FRUITS | ORANGE | LEMON | APPLE | COLA | NEUTRAL

Savoury Fillings

Range of Fillings with diverse applications, ready-to-use and bake stable.

EXAMPLES OF TAILOR-MADE PRODUCTS:

MUSHROOMS | MEDITERRANEAN | RATATOUILLE | OLIVES

Sauces

Wide range of ready-to-use savoury Sauces. Give a touch of refinement to your dishes with practicity!

NO MINIMUM ORDER QUANTITY:

PIZZA SAUCE

EXAMPLES OF TAILOR-MADE PRODUCTS:

BARBECUE | MUSHROOMS | PESTO | SOY BOLOGNESE











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