

Variety

Our product range



Be inspired – by **KESSKO!**



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Family company established more than 110 years ago

We are the supply partner of professionals like yourself

Thank you for your interest in the KESSKO product range! You can rely on our know-how and innovative drive. **At KESSKO, you find everything you need for your delicious specialities.**

Choose from our range of products made for professionals. Should you not find a suitable ingredient: **Simply give us a call!**

We are confident that we will be able to provide you with a solution!



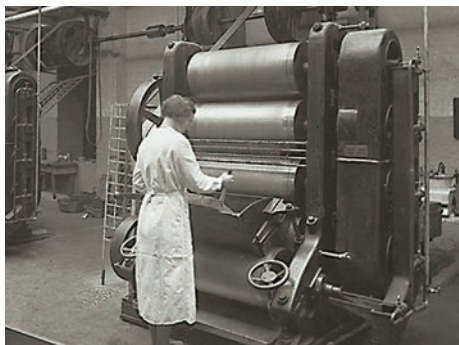
Confectionery know-how since 1905:

How can we help you today?

When **Gustav Kessler Senior** went into business in 1905, he could hardly have imagined that KESSKO products would still be popular to the present day with professionals who demand top quality products. We are proud of the **success of our business steeped in tradition**, and work hard every day to meet the changing demands of our customers.

KESSKO is a trusted partner of the confectionery industry. We also supply food producers, in particular manufacturers of sweets and ice cream, as well as large bakeries who rely on our versatile and customised solutions.





1905

Foundation of Kessler & Comp. Nahrungsmittelwerke by Gustav Kessler Senior in Hilden

1914

The **product range** includes baking powder, marzipan, nut nougat, fat glazes and cream stabilizers

1917

Relocation of company to **Bonn-Beuel** where KESSKO still has its headquarters

1918

Establishment of **logistics division** with professional KESSKO sales reps

1930

Expansion of company premises and investment in new production plants

1942

Gustaf Kessler Junior becomes part of the management team

1956

Expansion of product range to include **couvertures**, chocolate and cocoa masses, cocoa butter and cocoa powder

1969

Doubling of warehouse space and further **investment** in automated production facilities

1970

The third generation joins the management team of Gustav Kessler Junior: his two sons **Wolfgang and Helmut Kessler**

1980

Construction of **new warehouse** and expansion of raw and refined mass production

1991

Enlargement of production capacity for couvertures and confectionery mixes

1998

Construction of **new office building** with a floor space of 2100 sqm, including 700 sqm dedicated to research, development and quality control

2016

The fourth generation becomes involved in the company as **Ulrike Kessler**, one of the three daughters of Wolfgang Kessler (1934 – 2014) is appointed Chairwoman of the Advisory Board

2005

On the occasion of the company's **100th anniversary**, the brothers Wolfgang and Helmut Kessler unveil the street sign of Gustav-Kessler-Straße

2019

Reorganisation of logistics and establishment of **centralised warehouse in Bonn**



Clean Label

Good to know:

KESKO does more with less

Consumers want to know exactly what their food contains. KESKO has responded to this trend and offers you full transparency: our Clean Label builds trust between you and your customers. Great taste with a clean conscience – with KESKO products.

- ✓ All flavours with natural origin
- ✓ No colouring or preservative agents
- ✓ No flavour enhancers
- ✓ No emulsifiers (with the exception of lecithin)
- ✓ No hydrogenated fats
- ✓ No modified starch
- ✓ No GMO ingredients



Vegan is popular:

Food made entirely from vegetable resources

Our product range includes many ingredients suitable for your vegan creations, so you can expand into this fast-growing niche market. In our catalogue, all vegan products are marked with the vegan sign.

In our catalogue, all vegan and Clean Label products are clearly marked with these symbols:



Growing trend:

Lactose-free food

More and more consumers ask for lactose-free products. We therefore offer a number of ingredients that allow you to cater for their needs. Ask us for lactose-free solutions.





Our bestsellers:

Ice cream is always popular!

Celestiale is our ice cream products brand. It includes many premium semi-finished and finished products that allow you to create delicious frozen specialities. From top-quality pastes to decorations and toppings – we have everything you need to turn your ice creams into bestsellers.

If you wish to find out more about the Celestiale brand, simply contact us!



We love nature:

Organic products



The demand for organic products is still growing. KESSKO offers you a large choice of organic ingredients: our organic chocolates, nuts, flavourings and ready-made products allow you to expand into this market.

**Would you like to know more?
Contact us!**



The ultimate sweet treat:

Chocolate

Where sweet treats are concerned, chocolate always comes top: In 1956, KESSKO began producing couvertures, chocolate and cocoa masses, cocoa butter and cocoa powder.

Today, we are among a very few remaining companies in Germany who still produce various cocoa masses for chocolate directly from raw cocoa. For this purpose, the beans are shipped directly from the country of origin to Bonn in Germany for immediate processing.



Good to know

KESSKO offers solutions perfect for your creations:

- ✓ Dark chocolate couvertures
- ✓ Milk chocolate couvertures
- ✓ White chocolate
- ✓ Cocoa products
- ✓ Fat glazes and icing
- ✓ In many varieties, forms and packaging sizes

Dark chocolate couvertures

With natural Bourbon vanilla



Order no.	Product	Packing unit	Clean Label	VEGAN
01045	Bonn block Cocoa content: min. 58%, total fat content: approx. 38% Semisweet, with balanced cocoa note Versatile product for great creations Colour: dark brown	12.50 kg (5x2.5 kg)		
01051	Bonn chips Cocoa content: min. 58%, total fat content: approx. 38% Semisweet, with balanced cocoa note Versatile product great creations Colour: dark brown	12.50 kg		
01134	Rheinperle chips Cocoa content: min. 62%, total fat content: approx. 45% Semisweet, extra fine, with balanced cocoa note, high cocoa butter content, low viscosity Colour: dark brown	12.50 kg		
01037	Arriba chips Cocoa content: min. 65%, total fat content: approx. 44% Bittersweet, extra fine, with balanced fine cocoa note and lingering chocolate taste, free of lecithin, slightly viscous Colour: dark brown	6.25 kg		
01246	Koblenz chips Cocoa content: min. 59%, total fat content: approx. 40% Semisweet, with balanced cocoa note Colour: dark brown	6.25 kg		
01038	Prestige chips Cocoa content: min. 72%, total fat content: approx. 43% Bittersweet, strong cocoa note For top quality products Colour: dark brown	6.25 kg		



Fairtrade chocolate couvertures



Order no.	Product	Packing unit
01219	Dark chocolate couverture chips Cocoa content: min. 69%, total fat content: 42%	12.50 kg



White chocolate couvertures

with natural Bourbon vanilla



Order no.	Product	Packing unit
01010	Cortina block Cocoa content: min. 29%, total fat content: approx. 35 % Fine white chocolate with full-cream milk flavour Versatile product ideal for many recipes Colour: cream white	12.00 kg (6x2 kg)
01011	Cortina chips Cocoa content: min. 29%, total fat content: approx. 35 % Fine white chocolate with full-cream milk flavour Versatile product ideal for many recipes Colour: cream white	12.50 kg
01140	Montblanc chips Cocoa content: min. 32%, total fat content: approx. 39 % Extra fine white chocolate with rich full-cream milk flavour and a smooth melt Colour: white	6.25 kg



Block or chips?

We offer you both!
So you can choose what best suits your recipe!

Milk chocolate couvertures

with natural Bourbon vanilla



Order no.	Product	Packing unit	
01068	Lindau chips Cocoa content: min. 30.5%, total fat content: approx. 34% Well-balanced milk-cocoa mix, mild and slightly sweet Versatile product for many recipes Colour: extra light	12.50 kg	
01185	Lindau Special chips Cocoa content: min. 34%, total fat content: approx. 37% Fine milk chocolate flavour, with extra cocoa butter, fluid Colour: extra light	12.50 kg	
01088	Java Extra block Cocoa content: min. 30.5%, total fat content: approx. 34% Well-balanced milk-cocoa mix, mild and slightly sweet Versatile product for many recipes Colour: extra light	12.50 kg (5x2.5 kg)	
01284	Alpina chips Cocoa content: min. 38%, total fat content: approx. 38.5% Great milk flavour with a fine cocoa note, very chocolaty in taste Made exclusively with fine cocoa Colour: light	6.25 kg	
01257	Mainau chips Cocoa content: min. 35%, total fat content: approx. 37% Creamy, with a hint of caramel Colour: light	6.25 kg	

Cocoa products

Order no.	Product	Packing unit	
01023	Cocoa mass chips Cocoa butter content: 53% Full bittersweet cocoa flavour	3.00 kg	
01115	Cocoa butter chips Cocoa butter content: 100% Distinct fine flavour, desodorised and double-strained	5.00 kg	
10025	Cocoa powder 20/22 dark Cocoa butter content: 20 – 22% Full cocoa flavour, slightly deoiled and alkalisied Colour: dark brown	5.00 kg	
10026	Cocoa powder 10/12 light Cocoa butter content: 10 – 12% Great cocoa flavour, deoiled, not alkalisied Colour: light brown	5.00 kg	



Cocoa fat coating glaze

Base: RSPO SG vegetable oil, with natural Bourbon vanilla



Order no.	Product	Packing unit
02011	Kesskolad Palma Nova Dark cocoa fat glaze chips Great coverage combined with optimised viscosity	12.50 kg



White fat coating glaze

Base: RSPO SG vegetable oil, with natural Bourbon vanilla



Order no.	Product	Packing unit
12038	Kesskolad Blanco White fat glaze chips	12.50 kg



Hazelnut fat coating glaze

Base: Vegetable oil, with natural Bourbon vanilla

Order no.	Product	Packing unit
12008	Kesskolad Tarragona Hazelnut fat glaze chips	12.50 kg
12009	Kesskolad Tarragona, light Light-coloured hazelnut fat glaze chips	12.50 kg



Le Gourmet truffle masses

with natural Bourbon vanilla, ready to use



Order no.	Product	Packing unit
16102	Dark truffle mass	5.00 kg
16101	White truffle mass	5.00 kg



Glazing masses

Order no.	Product	Packing unit
05028	Sacher Torte glaze Ready to use mass for Sacher Torte, etc.	15.00 kg
08889	Fondant mass, white Refined fondant	15.00 kg
08007	Magic White Rolled fondant and décor mass	5.00 kg



Simply delicious:

Almonds and marzipan

KESSKO offers marzipan of the finest quality. Both our raw marzipan masses and kneaded marzipan products are made from top-quality almonds and according to an original KESSKO recipe.



Good to know

The KESSKO M0 Premium raw marzipan mass contains more marzipan than most other products in the market.



Almonds

Order no.	Product	Packing unit	Clean Label	VEGAN
07001	Almonds Whole, large kernels, not peeled	25.00 kg		
07005	Almonds Sliced	12.50 kg		
07006	Almonds Chopped	12.50 kg		
07007	Almonds Slivered	12.50 kg		
07008	Almonds Finely chopped	12.50 kg		
07009	Almonds Finely grated	12.50 kg		



Raw masses

Order no.	Product	Packing unit	Clean Label	VEGAN
18003	M0 Premium marzipan raw mass Almond content: approx. 56 % Fine, rounded taste, with a note of bitter almonds	12.50 kg		
18033	M0 Basic marzipan raw mass Almond content: approx. 52 % Sweet and full of flavour	12.50 kg		
18004	M1 marzipan raw mass Almond content: approx. 56 % With a distinct note of bitter almonds	12.50 kg		
17001	PM Persipan raw mass Made from apricot kernels	12.50 kg		



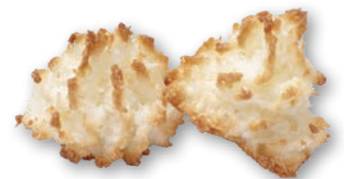
Marzipan

Kneaded

Order no.	Product	Packing unit	Clean Label	VEGAN
18107	Fine marzipan 72/28 (1:0.4)	6.25 kg		
18106	Marzipan 2:1 67/33 (1:0.5) Modelling marzipan 2:1	6.25 kg		
18105	Marzipan 1:1 50/50	6.25 kg		

Macaroon paste

Ready to use, stable when baked



Order no.	Product	Packing unit	Clean Label
06008	CMB coconut macaroon paste	6.25 kg	
06003	HMB hazelnut macaroon paste	10.00 kg	
06001	MMB marzipan macaroon paste	12.50 kg 35.00 kg	

Strong natural flavours:

Nuts and nougat

Nuts are among the favourite ingredients of sweet treats – as kernels or nougat, in doughs or creamy fillings. KESSKO offers a wide range of hazelnut products for your recipes.



Good to know

- ✓ The taste of nougat is very distinct
- ✓ Our nougat products are made from gently roasted hazelnuts for unmatched flavour



Hazelnut products



Order no.	Product	Packing unit	Clean Label	VEGAN
07011	Hazelnut kernels Whole, not peeled	12.50 kg		
07012	Hazelnut kernels Whole, white, peeled	12.50 kg		
07013	Hazelnut kernels Sliced	12.50 kg		
07014	Hazelnut kernels Chopped	12.50 kg		
07031	Hazelnut kernels Finely chopped	12.50 kg		
07040	Hazelnut kernels Chopped, roasted	12.50 kg		
07041	Hazelnut kernels Finely chopped, roasted	12.50 kg		
07111	Hazelnut kernels Whole, brown, unsorted	Original bag		



Nougat masses

with natural Bourbon vanilla, firm

Order no.	Product	Packing unit	Clean Label	VEGAN
13003	Nut nougat mass, dark Hazelnut content 44% Strong nut chocolate flavour Colour: dark brown	6.25 kg 12.50 kg		
13002	Nut nougat mass, light Hazelnut content 45% Sweet nutty flavour Colour: light brown	6.25 kg		



For backing, filling and icing:

Creams



Good to know

Our ready-made creams are suitable for a wide range of uses: baking, filling, icing. With KESSKO creams, your croissants, cakes, pastries and cupcakes turn out perfect every time.

- ✓ Ready to use, delivered in handy buckets
- ✓ Suitable for piping: easy to prepare
- ✓ Whipping and filling: guaranteed creamy consistency
- ✓ Baking: no drying out
- ✓ Icing: excellent coverage
- ✓ Freezer proof: for efficient processing

Creams

Ready-made, with natural Bourbon vanilla



Order no.	Product	Packing unit	
15020	Chocovari Dark to black brown chocolate nougat cream with delicious chocolate taste, not bitter	12.50 kg	
16195	Chocobany dark Fine cocoa cream for filling and icing	6.25 kg	
16072	Chocolate cream dark Chocolate content 10 % Intensive flavour with a bittersweet note Colour: dark to black brown	12.50 kg	
15010	Hazelnut nougat cream Hazelnut content 12 % Great nutty nougat flavour Colour: dark to black brown	12.50 kg	
15055	Hazelnut nougat cream soft Hazelnut content 11 % Nutty nougat flavour with a hint of chocolate Colour: dark brown	12.50 kg	
15001	Mousseline mass Fine nut nougat cream with extra high hazelnut content (approx. 23%)	6.25 kg 12.50 kg	

For a perfectly smooth consistency:

Stabilizers and thickening agents

With these KESSKO products, your cakes and pastries are bound to win over customers. Your creations deserve the best gelatine, cream stabilizers and icing products made from quality ingredients.



Good to know

KESSKO jelly glaze powders are ideal for fruit tarts of any size, type and shape. They not only enhance the flavour of the fruit toppings, but give them an appetising sheen.

Tart glazes



Order no.	Product	Packing unit	
10030	Jelly glaze powder N, 20 g/l Clear, firm, fruit acid resistant, suitable for re-boiling	3.00 kg	
10232	Jelly glaze powder Brillant, 20 g/l Clear, firm, fruit acid resistant, slightly fruity, suitable for re-boiling	3.00 kg	
10233	Jelly glaze powder Rubin, 50 g/l Red, firm, fruit acid resistant, suitable for re-boiling Enhances the flavour of fruit	3.00 kg	
14001	Jelly glaze liquid Pectin-based, with fixative	12.00 kg	

Thickening agents



Order no.	Product	Packing unit	
10103	Instant-Bind-o-gel Fruit juice thickener	6.25 kg 15.00 kg	
10230	Fruit tart stabilizer	15.00 kg	

Special gelatine



Order no.	Product	Packing unit	
08034	Gelatine sheets Extra thin	1.00 kg	
08033	Beef gelatine Finely ground, neutral smell and taste, 150-170 Bloom	3.00 kg	

Cream stabilizers and binding agents, neutral



Order no.	Product	Packing unit	
10116	Patissana K Cold-soluble powder	2.00 kg	
10124	Patissana 92 Powder, soluble at 40 °C	6.25 kg	
10105	San Sta Flü Liquid	1.00 kg	

With cream please:

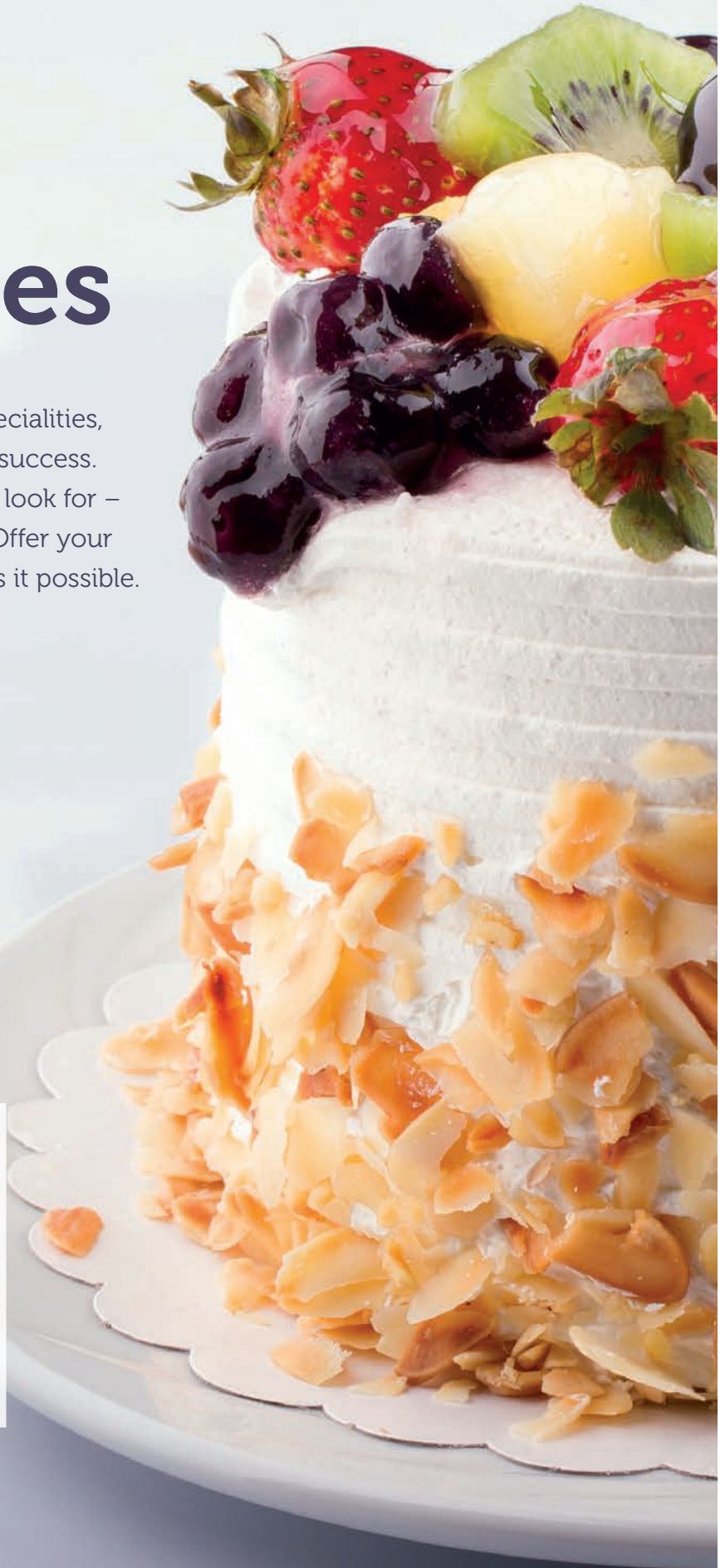
Cream specialities

With our premix products for cream specialities, your creations are bound to become a success. We offer everything you could possibly look for – from A for amarettini to Y for yoghurt. Offer your customers more choice! KESSKO makes it possible.



Good to know

- ✓ Ideal for fruity cream creations
- ✓ Easy to use in the preparation of tarts, cakes, pastries, Swiss rolls, etc.





Fixfertig for cream specialities

Soluble in cold water, firm and freezer proof, made exclusively from beef gelatine

Order no.	Product	Packing unit
10537	Advocaat (egg-liquor)	3.00 kg
10588	Amarettini	3.00 kg
10570	Apricot	3.00 kg
10594	Arriba fine chocolate, bittersweet	3.00 kg
10575	Baked apple	3.00 kg
10540	Banana	3.00 kg
10513	Black currant	3.00 kg
10536	Blueberry buttermilk	3.00 kg
10574	Cappuccino	3.00 kg
10597	Caramel brownie	3.00 kg
10549	Caramel croquant	3.00 kg
10519	Cheese cream	3.00 kg 18.00 kg
10525	Chocolate	3.00 kg
10596	Cranberry yoghurt	3.00 kg
10531	Forest berries	3.00 kg
10515	Hazelnut	3.00 kg
10517	Irish coffee	3.00 kg
10527	Lemon	3.00 kg 18.00 kg
10547	Mandarin orange	3.00 kg
10576	Mango buttermilk	3.00 kg
10556	Marzipan	3.00 kg
10523	Neutral	3.00 kg 18.00 kg
10520	Nougat	3.00 kg
10524	Orange	3.00 kg
10567	Panna cotta	3.00 kg
10538	Peach maracuja	3.00 kg
10511	Pineapple	3.00 kg
10516	Raspberry	3.00 kg
10544	Red orange	3.00 kg
10545	Rhubarb strawberry	3.00 kg
10543	Sour cherry	3.00 kg



Ready-made mix for cream specialities

Soluble in cold water, firm and freezer proof, made exclusively from beef gelatine



Order no.	Product	Packing unit
10530	Stracciatella	3.00 kg
10514	Strawberry	3.00 kg
10542	Tiramisu	3.00 kg
10554	Williams pear	3.00 kg
10518	Yoghurt	3.00 kg 18.00 kg

Kessler's Sahneliebe

Premium cream stabilizer, extra creamy consistency, contains no gelatine, vegan



Order no.	Product	Packing unit
10604	Neutral	3.00 kg



Biscuit bases, shells

Fully baked, ready to use, 6 x 2 bases per carton, freezer proof



Order no.	Product	Packing unit
08682	Biscuit bases, light Size: 220 x 525 mm	4.32 kg
08683	Biscuit bases, dark Size: 220 x 525 mm	4.32 kg
08684	Biscuit shells, round, light Ø 26 cm	2.00 kg
08685	Biscuit shells, round, dark Ø 26 cm	2.00 kg



When is cream in season? All year round!

Fresh Mango buttermilk on a hot summer's day, or fine marzipan and nougat served at a formal event: with the KESSKO FF range for cream specialities, you can create delightful products for any occasion.

Fruity and easy to process:

Pastes

Our fruit and confectionery pastes come in many flavours and are ready to use. Professionals like yourself also appreciate that they are made from natural ingredients. Thanks to our handy bottles, they are easy to use without causing a mess.



Good to know

- ✓ Made exclusively with flavours with natural origin
- ✓ Declaration friendly
- ✓ High fruit content
- ✓ Economical use
- ✓ In handy dosing bottles





















Fruit pastes

Declaration friendly with natural ingredients, in handy dosing bottle

Order no.	Product	Dosage	Packing unit	Clean Label	VEGAN
19378	Apple	30:1000	1.00 kg		
19341	Banana	30:1000	1.00 kg		
19321	Black currant	30:1000	1.00 kg		
19346	Blueberry	30:1000	1.00 kg		
19301	Cherry	30:1000	1.00 kg		
19297	Lemon	30:1000	1.00 kg		


















Fruit pastes

Declaration friendly with natural ingredients, in handy dosing bottle

Order no.	Product	Dosage	Packing unit	Clean Label	VEGAN
19342	Mandarin orange	30:1000	1.00 kg		
19318	Mango	30:1000	1.00 kg		
19304	Maracuja	30:1000	1.00 kg		
19298	Orange	30:1000	1.00 kg		
19381	Peach	40–50:1000	1.00 kg		
19300	Pineapple	30:1000	1.00 kg		
19302	Raspberry	40–50:1000	1.00 kg		
19380	Sea buckthorn	50:1000	1.00 kg		
19299	Strawberry	40–50:1000	1.00 kg		
19379	Williams pear	30:1000	1.00 kg		

Confectionery pastes

Declaration friendly with natural ingredients, in handy dosing bottle

Order no.	Product	Dosage	Packing unit	Clean Label	VEGAN
19351	Cointreau	20–30:1000	1.00 kg		
19329	Advocaat	40–50:1000	1.00 kg 5.00 kg		
19373	Irish coffee	50:1000	1.00 kg		
19375	Kirsch	30:1000	1.00 kg 5.00 kg		
19327	Marc de Champagne	30–50:1000	1.00 kg		
16075	Moccana mocha	15–30:1000	2.50 kg		
19377	Peppermint	20:1000	1.00 kg		
19382	Pistachio	60:1000	1.00 kg		
19376	Rum	10–20:1000	1.00 kg 5.00 kg		
19317	Bourbon vanilla	30–50:1000	1.00 kg		
19395	Brandy	30:1000	1.00 kg		



For extra taste:

Flavours

For premium flavours for your bakery, pastry shop or restaurant, look no further than KESSKO. Our range is legendary, and the quality of our products is second to none.



Good to know

- ✓ Premium flavours for premium products
- ✓ Available in quantities that suit any business
- ✓ In PET bottles for easy handling



Premium natural confectionery flavours

Premium quality, for gourmet food, dosage 3:1000

Order no.	Product	Packing unit	Clean Label	VEGAN
19194	Bitter almond, natural	0.90 kg	Yes	Yes
19191	Butter, natural	0.90 kg 5.00 kg	Yes	No
19195	Butter vanilla, natural	0.90 kg	Yes	Yes
19196	Jamaica rum, natural	0.90 kg 5.00 kg	Yes	Yes
19192	Bourbon vanilla, natural	0.90 kg 5.00 kg	Yes	Yes
19193	Lemon, natural	0.90 kg 5.00 kg	Yes	Yes



Classic confectionery flavours

Excellent quality, dosage 3:1000

Order no.	Product	Packing unit	Clean Label	VEGAN
19141	Bitter almond	0.90 kg 5.00 kg	No	Yes
19149	Yeast dough	0.90 kg 5.00 kg	No	Yes
19154	Rum	0.90 kg 5.00 kg 30.00 kg	No	Yes
19158	Tonka bean Venezia For doughs and masses as well as ice cream, with Baby's Breath flavour	0.90 kg 5.00 kg	No	Yes
19162	Vanilla	0.90 kg 5.00 kg	No	Yes
19168	Lemon	0.90 kg 5.00 kg	Yes	Yes

Standard confectionery flavours

Less concentrated for easy dosing, dosage 3-5:1000



Order no.	Product	Packing unit	Clean Label	VEGAN
19155	Rum	5.00 kg 30.00 kg	No	Yes
19163	Vanilla	5.00 kg 30.00 kg	No	Yes
19169	Lemon	5.00 kg 30.00 kg	Yes	Yes



Flavouring oils

Natural products, in PET bottles

Order no.	Product	Dosage	Packing unit	Clean Label	VEGAN
19130	Amaretto	10–20:1000	0.50 l		
19124	Caramel	10–20:1000	0.50 l		
19120	Chilli	10–20:1000	0.50 l		
19122	Strawberry	10–20:1000	0.50 l		
19121	Ginger	20–30:1000	0.50 l		
19136	Coffee	20–30:1000	0.50 l		
19127	Lemon	10–20:1000	0.50 l		
19123	Orange	10–20:1000	0.50 l		
19131	Vanilla	10–20:1000	0.50 l		

Various flavours

Order no.	Product	Packing unit	Clean Label	VEGAN
26044	Kesskovanil Natural Bourbon vanilla flavour, powder	1.50 kg		
19250	Rose water Natural rose flavour to enhance marzipan	0.90 l		
10102	Lemon peel Ground, in sugar, natural lemon flavour	5.00 kg		
19394	Brasilia coffee	1.00 kg		
19320	Yoghurt	1.20 kg		





Good to know

- ✓ Huge choice
- ✓ Distillates for many different products
- ✓ Economical dosing thanks high alcohol concentration
- ✓ Premium quality

Choice of spirits:

Distillates

If you wish to produce pastries, confectionery products or chocolate truffles with a bit of a "kick", you should try our excellent distillates. Choose from a broad range of flavours. We offer the premium quality and product safety that your creations deserve.

Fine distillates

Highly concentrated, in PET bottles



Order no.	Product	Dosage	Packing unit	
25060	Amaretto ABV 49 %	20-100:1000	1.00 l	
08030	Arrak Original Batavia ABV 58 %	50-100:1000	1.00 l	
25006	Arrak blend ABV 60 %	50-100:1000	1.00 l	
25011	Calvados ABV 60 %	50-100:1000	1.00 l	
25013	Cassis Kir Royal ABV 40 %	50-100:1000	1.00 l	
25015	Cinnamon ABV 60 %	50-100:1000	1.00 l	
25028	Coco ABV 50 %	50-100:1000	1.00 l	
08268	Cointreau Concentré ABV 60 %	20-100:1000	1.00 l	

Fine distillates

Highly concentrated, in PET bottles

Order no.	Product	Dosage	Packing unit	
25032	Curacao ABV 60 %	50-100:1000	1.00 l	 
25031	Jamaica Rum Original Jamaica ABV 38 %	50-100:1000	5.00 l	 
08031	Kirschwasser Original Schwarzwälder ABV 60 %	50-100:1000	1.00 l	 
08450	Kirschwasser Original Schwarzwälder ABV 40 %	50-100:1000	1.00 l 5.00 l	 
25036	Malt whisky ABV 60 %	50-100:1000	1.00 l	 
25019	Maraschino ABV 60 %	50-100:1000	1.00 l	
25035	Marc de Champagne ABV 60 %	50-100:1000	1.00 l	 
25033	Mulled wine punch ABV 40 %	20-100:1000	1.00 l	
25053	Orange brandy ABV 60 %	50-100:1000	1.00 l	 
25005	Pflümliwasser Original Swiss ABV 60 %	50-100:1000	1.00 l	 
08317	Raspberry Wild raspberry spirit ABV 60 %	50-100:1000	1.00 l	 
08200	Rum Original Jamaica ABV 74 %	50-100:1000	1.00 l	 
08190	Williams Christ pear schnapps ABV 50 %	50-100:1000	1.00 l	 
08167	Wine distillate ABV 60 %	50-100:1000	1.00 l	 



Liquor

Order no.	Product	Packing unit	
08333	Advocaat ABV 20 %	1.00 l 5.00 l	

Great inside and on top:

Fillings and coatings products

What would cakes be without filling?
KESSKO offers a great range of fine fillings
for traditional cakes and tarts as well as
for trendy new creations.








Good to know

- ✓ Products for efficient baking
- ✓ Traditional base, filling and baking masses
- ✓ Every product can be used in various ways (saving space in your warehouse)


Fixfertig products for fillings



Order no.	Product	Packing unit	
08071	Apple filling	10.00 kg	
10123	Egg icing	5.00 kg	
08118	Crispy products for Florentines & bee sting cakes	5.00 kg	
10238	Jubilee cream filling	15.00 kg	
03001	Streusel for hazelnut triangles	6.25 kg	
10231	Nussy hazelnut filling	10.00 kg	
08065	Instant custard	25.00 kg	
10228	MaBuCa almond butter caramel filling	10.00 kg	
10244	Poppy seed filling	15.00 kg	
08075	Instant full-cream milk custard	15.00 kg	

Filling and baking masses



Order no.	Product	Packing unit	
05001	Kesskopan Similar to persipan, ready-made	15.00 kg	
05005	Poppy seed baking mass Ready-made	14.00 kg	

Base mass



Order no.	Product	Packing unit
05016	Base mass 2000 For Florentines & bee sting cakes	15.00 kg



Versatility and safety

Our tried and tested basic mixes offer you excellent product safety and versatility.

For products of consistent high quality:

Confectionery mixes

This product segment combines our expertise and know-how gained over more than a century. We offer you mixes that never fail – for virtually any pastry or confectionery product. When it comes to quality and perfect results, you can always rely on KESSKO.



Good to know

- ✓ Products for masses and doughs
- ✓ For both traditional as well as trendy products
- ✓ Recipes for success

Fixfertig products for masses and doughs



Order no.	Product	Packing unit	
10240	American flat cookies	20.00 kg	
10247	Brownies	15.00 kg	
10125	Cheese cake, high & flat	15.00 kg	
10260	Chocolate cake	10.00 kg	
10248	Chocolate muffins	15.00 kg	
10219	Chocolate sponge	25.00 kg	
10135	Choux pastry	12.50 kg	
10126	Coconut macaroons	6.25 kg	
10267	Cookie dough	3.00 kg	
10265	Cookies, dark	15.00 kg	
10264	Cookies, light	15.00 kg	
10241	Muffins	15.00 kg	
10132	Original Spezleb for gingerbread	15.00 kg	 
10218	Pound cake mix Chocolate Sandy	25.00 kg	
10259	Pound cake mix Extra	25.00 kg	
10262	Pound cake mix Mandy	25.00 kg	
10236	Pound cake mix Sandy	25.00 kg	
10258	Pound cake mix Soft	25.00 kg	
10261	Pound cake mix Special	25.00 kg	
10217	Quark balls	15.00 kg	
10130	Sacher Torte mix	10.00 kg	
10266	Spelt pound cake	10.00 kg	
10113	Spice concentrate	5.00 kg	
10221	Sponge	25.00 kg	
10127	Torte Royale	5.00 kg	
10215	Waffle mix	10.00 kg	

Fond Exquis – delicious dessert powders

Order no.	Product	Packing unit
10119	Bavarian cream	3.00 kg
10292	Mousse au chocolat, dark	3.00 kg
10291	Mousse au chocolat, light	3.00 kg













For staple goods and special creations:

Special products

Here you find seasonal ingredients as well as a large choice of products that will make your day-to-day tasks easier. What they have in common is consistent product safety at the known high KESSKO quality standard.



Order no.	Product	Packing unit	
09008	VG custard powder, vanilla flavour	20.00 kg	
09002	VGF custard powder, vanilla flavour Colourant azo-free	20.00 kg	
19251	Konsalin 50/50 fruit juice, dissolved	1.00 kg 5.00 kg	 
08501	Kurbette M 2000 pasty emulsifier	5.00 kg	
11051	Schnee-Fix Meringue powder for whipping and baking	2.50 kg	
08054	Sorbi F, liquid Sorbitol syrup 70%	5.00 kg	 
08042	Glucose syrup 43° Bé Capillary syrup/candy syrup	5.00 kg	 



Food colouring

Azo-free, approved for limited use in foodstuff

Order no.	Product	Packing unit
27025	Egg yolk Yellow (E 100)	0.90 kg
27026	Strawberry red E 120 + plant extracts	0.90 kg
27027	Cherry red E 120 + plant extracts	0.90 kg



Spices

From premium cultivation areas, vacuum-packed



Order no.	Product	Packing unit
10006	Cinnamon Special Cinnamon blend, ground, coumarin-reduced	1.00 kg
08237	Cinnamon NL Ground	1.00 kg



Spice mixtures

Natural ingredients, with high yield, mixed according to traditional recipes



Order no.	Product	Packing unit
08091	Gingerbread, Nuremberg Style For delicious Elisenlebkuchen	1.00 kg
08092	Spekulatius, Rhineland Style Light-coloured mix, e.g. for Butterspekulatius	1.00 kg
08254	Stollen spice mix	1.00 kg



Fruit powders

Spray-dried



Order no.	Product	Packing unit
26097	Black currant	1.25 kg
26060	Milano Lemon juice powder	1.50 kg
26099	Orange	1.25 kg
26098	Passion fruit	1.25 kg
26096	Raspberry	1.25 kg
26095	Strawberry	1.25 kg



Small, refined and versatile:

Decorations and more

In this part of our catalogue, you find everything you need to decorate your creations. Choose from a variety of croquants, kernels, sugar decorations, etc. Thanks to our sugar-coating technology developed over decades, we are able to produce most decorations at our own premises. Your creations deserve no less!



Good to know

- ✓ Huge choice of products
- ✓ Dimensioned for easy application
- ✓ Designed to make your delicious creations stand out

Chocolate decorations



Order no.	Product	Packing unit	
04035	Cortina flakes Cocoa content: min. 22.5%, white chocolate, grated	6.25 kg	
04005	Cortina flakes, coarse Cocoa content: min. 22.5%, white chocolate, coarse grated	6.25 kg	
04016	HB chocolate chips Cocoa content: min. 50%	3.00 kg 15.00 kg	
04032	HBD chocolate chips, coated Cocoa content: min. 50%	3.00 kg 15.00 kg	
04232	HBD chocolate chips, extra fine Cocoa content: min. 50%	2.50 kg	
04024	Milk chocolate nougat chips Cocoa content: min. 33%	2.50 kg	
08427	Chocolate rasps Cocoa content: min. 40%	2.50 kg	
08441	Chocolate curls Cocoa content: min. 40%	2.50 kg	
08489	Chocolate sticks Cocoa content: min. 40%	1.60 kg	
08938	Chocolate sprinkles Cocoa content: min. 32%	2.50 kg	
01008	Cocoa nibs	2.50 kg	
08202	Mocca beans Made from chocolate, cocoa content: min. 50%, solid, coated	1.00 kg	
08477	Chocolate decoration kit Dark chocolate, 550 pieces	0.70 kg	

Crispies, chocolate- and sugar-coated



Order no.	Product	Packing unit	
04092	Wheat crispies, Cortina Coated in white chocolate	3.00 kg	
04093	Wheat crispies, Java Coated in milk chocolate	3.00 kg	
04095	Wheat crispies, Bonn Coated in dark chocolate	3.00 kg	
04106	Wheat crispies, assorted White, milk and dark chocolate	3.00 kg	

Croquants



Order no.	Product	Packing unit	Clean Label	VEGAN
04029	Kesskokant Hazelnut croquant	6.25 kg 30.00 kg		
04009	Hazelnut brittle croquant Roasted, broken	2.50 kg		
04079	Finely chopped hazelnut croquant	2.00 kg		
04008	Almond brittle croquant Roasted, broken	2.50 kg		

Hagelinos

Flavoured sugar nips available in various colours



Order no.	Product	Packing unit	Clean Label	VEGAN
04270	Hagelinos blue, Eisbonbon	3.00 kg		
04271	Hagelinos yellow, lemon	3.00 kg		
04272	Hagelinos green, apple	3.00 kg		
04273	Hagelinos red, strawberry	3.00 kg		



Decorations – others

Order no.	Product	Packing unit
08400	Amarettini mini cookies	2.00 kg
08473	Jelly decorations, orange Colourant azo-free	2.00 kg
08474	Jelly decorations, lemon Colourant azo-free	2.00 kg
08288	Popping Candy cherries Pink crunchy sugar, colourant azo-free	1.00 kg
08346	Artisan roses Red, 30 per pack, colourant azo-free	1.00 kg
08334	Artisan roses White, 30 per pack, colourant azo-free	1.00 kg
08262	Süsser Schnee	10.00 kg
08305	Toffee caramel pieces MZ	2.50 kg



Kernels

Order no.	Product	Packing unit
08218	Pistachios, whole, peeled	1.50 kg
08459	Walnut halves, caramelised	1.50 kg
08284	Walnut halves	1.80 kg



Cherries and fruit

Order no.	Product	Packing unit
08815	Amarena cherries	5.60 kg
08197	Topping cherries, red With colourant	1.00 kg



Fruit fillings for baking

Order no.	Product	Packing unit
08135	Apricot Made from dried fruit, strained	12.50 kg
08139	Four-fruit mix Raspberry, prune, red currant, apple; strained	12.50 kg
08265	Two-fruit mix Raspberry and red current, strained	12.50 kg



For your safety

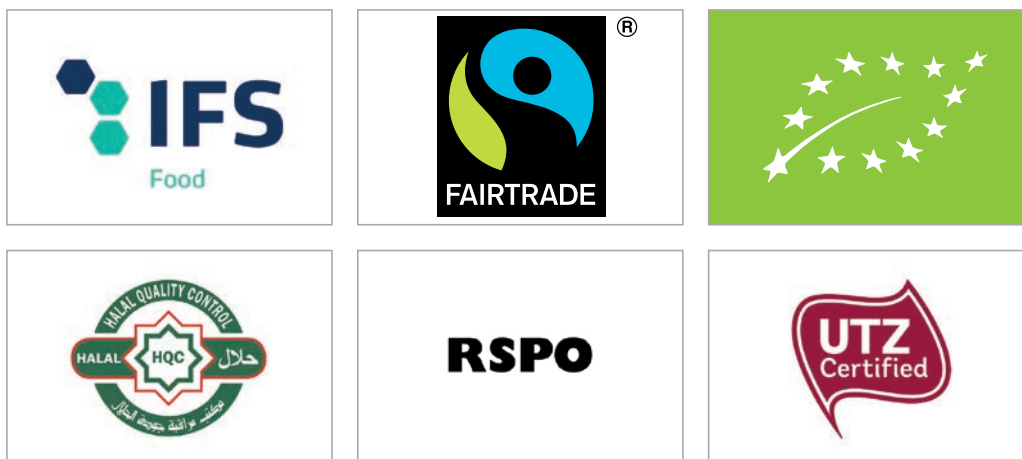
Our certificates

Good business partnerships are rooted in trust and dependability. That is why we offer you products whose properties are always the same – batch after batch.

In order to maintain our **excellent quality standards**, we operate a quality management system based on the International Featured Standard (IFS) Food programme, covering all processes at all levels within our company.

KESSKO offers a wide range of **organic products** that meet the European regulations on organic food, and the company is audited on an annual basis by DE-ÖKO-013.

KESSKO is your supplier of **Fairtrade** cocoa and sugar, and is certified according to the FLO Fairtrade standard (ID 21276).



Confectionery know-how since 1905

KESSKO is a family-owned company managed by the fourth generation. As a trusted supplier of the confectionery and baking trade, KESSKO offers its customers premium products. The well-established brand has always been keeping up with the latest trends in the market. That is why professionals know: KESSKO makes it possible!



KESSLER & COMP GMBH & CO KG
P.O. Box 30 07 53 – 53187 Bonn,
Germany
Phone: +49 (0) 228 40000 – 0
Fax: +49 (0) 228 40000 – 77
info@kessko.de
www.kessko.de