



# Zeelandia

Creating Possibilities

## Creating new possibilities for the South African baking industry

*Zeelandia, established in 1900 in Zierikzee, the Netherlands, is a world leader in quality bakery ingredients supplying more than 100 countries in the world. Now with a factory and head office in Cape Town, South Africa, Zeelandia has the capacity to supply Southern African markets with a wide range of innovative bakery ingredients and decorations, backed-up by highly skilled technical staff to support our customers.*



### Coatings (Fat based coatings)

#### Dip

This unique non-stick coating is very suitable for shrink-wrapping and does not melt on the product once applied.

Use: especially suitable as a doughnut or muffin coating and also for buttercream, Ganache for cakes and for general dipping of biscuits and cookies.

Description	Pack
Dip Banana	5 kg
Dip Caramel	5 kg
Dip Cherry	5 kg
Dip Choco	5 kg
Dip Hazelnut	5 kg
Dip Orange	5 kg
Dip White	5 kg



### Custard (Powder custard premix)

#### Rapido

An all-round instant custard premix. This high class confectionery custard has a unique creamy taste profile.

Use: custard slices, doughnuts, chelsea buns, tarts, etc.

Description	Pack
Rapido	10 kg



### Fruit fillings

#### Frutafill

A high quality topping and filling for confectionery, made with real fruit and the finest ingredients.

High visible fruit structure – bursting with fruit and flavour. Excellent bake and freeze stability.

Description	Pack
Frutafill Apple	5 kg
Frutafill Blueberry	6 kg
Frutafill Cherry	6 kg
Frutafill Strawberry	6 kg



### Chocolate decoration

#### Pajets

Real chocolate pieces for decoration. Used for decorating on top of confectionary or in muffin and cup cake batter. The real chocolate pieces are coated, so they have a bigger heat tolerance.

Description	Bag
Pajets	6 kg



## Mousse (Mix for bavarois/mousse) Zeesan Neutral V Premix

A complete versatile instant powdered mousse premix, suitable for fillings and decoration, with possibilities to create your own flavour. Use: mousse and cheesecake.

Description	Pack
Zeesan Neutral V Premix	3.5 kg



## Cakes and sponges Sponge Cake and Swiss Roll Premix

A complete premix to make the best quality of fluffy and light sponge cakes, swiss rolls and cup cakes. Available in chocolate, red velvet and vanilla.

Description	Pack
Sponge Cake and Swiss Roll Premix	15 kg



## Hamburger / soft rolls Bonpano Soft Roll Premix

Concentrated soft roll improver for premium quality hamburger buns with a 7 day shelf life.

Description	Pack
Bonpano Soft Roll Premix	20 kg



## Crispy rolls Crispy Roll Premix (3%)

Concentrated all-purpose bread and roll improver. Can also be used for crispy French loaves and baguettes.

Description	Pack
Crispy Roll Premix	15 kg



## Breads Toast Bread Premix

Concentrated toast bread improver for improved shelf life for all types of bread.

Description	Pack
Toast Bread Premix	25 kg



## Queen cakes Queen Cake Premix

An excellent complete soft cake premix, which carries strong fillings and has a firm texture. This mix can be used for cakes and sheet cake. In combination with the X-Fresh it has a long shelf life. Available in chocolate and vanilla.

Description	Pack
Queen Cake Premix	20 kg





## Glazing agent Paletta

A quick-setting glaze with a natural taste. Freeze-thaw stable, withstands fruity acids, re-heatable. Increases the shelf-life of sweet dough and fresh fruit decoration when coated.

Use: perfect for glazing tarts, cheesecakes or Danish pastry.

Ready to use. Apply to product while hot and let it set.

Paletta can be used without adding water as a filling.

Description	Pack
Paletta Strawberry	6 kg
Paletta Neutral	6 kg



## Muffins

### Muffin Premixes

An excellent complete or concentrates premix to make your own muffin. By just playing with the amount of water and oil you can give your own character to your muffins. Muffin mix is easy to use, with or without fillings. Available in chocolate and vanilla.

Description	Pack
Muffin Premixes	20 kg



## Cake Donuts

### Cake Donut Premix

Complete premix for cake donuts. Easy to use, short frying time. Short bite. Contains eggs. In combination with our Dip assortment the variation is great, or plain with cinnamon sugar.

Description	Pack
Cake Donut Premix	12.5 kg



## Meringue

### Bianca Meringue Premix

Produces a beautiful white meringue with a stable, firm texture and delicious flavour. With the Zeelandia flavours you can make your own meringue easily.

Description	Pack
Bianca Meringue Premix	5 kg



## French almond macarons

### Almond Macaron Premix

Until today, making macarons is still craftsmanship.

With the complete Zeelandia Almond Macaronmix you can make your own macarons easily using Zeelandia colours.

Description	Pack
Almond Macaron Premix	10 kg



## Cake on a Stick

Cake on a Stick Kit: A complete Cake on a Stick kit that comes with a complete premix, baking set and sticks. Cake on a stick is a easy to produce cake that looks like the well-known Magnum Ice Cream, making it the perfect eye-catcher on every counter at bakeries or confectionery shops. Available in chocolate and vanilla.

Description	Pack
Cake on a Stick Mix	10 kg
Cake on a Stick Baking set	
Cake on a Stick sticks	



Cake moisture improver

## Quick 75

Emulsifier to aeration of sponge and butter cakes. To improve moisture in cake and muffins.

Description	Pack
Quick 75	10 kg



Pan oil

## Carlo Pan Oil

Pan oil to release yeast based bread products from pans.

Description	Pack
Carlo Pan Oil	210/1000 l



Cake shelflife improver

## X-Fresh

Improve softness and shelf life in baked confectionary applications.

Description	Pack
X-Fresh	9 kg



## Ovam Divider Oil

Vegetable based divider oil for lubrication of bread dough dividers.

Description	Pack
Ovam Divider Oil	210/1000 l



Release agent for confectionary

## Carlex Spray

High quality spray. Used for the release of confectionary products from pans.

Description	Can
Carlex Spray	600 ml



Spray equipment

## Zela Spray

Patented automated spray systems for the use in both bread and confectionary plants. Can be used in combination with Carlo for bread applications and Carlex for confectionary applications.

**A wide range of other products available**

- Specialty breads
- Specialty rolls
- Gluten-Free products
- Bread improvers
- Emulsifiers
- Low-carb products
- A wide range of confectionary products

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