



Ingredients of Success

The Dessert Collection





Ingredients of Success

We offer mixes for the easy preparation of many dessert recipes. These include: Mousses & fillings • Jellies • Panna Cotta Tiramisu • Crème Brûlée • Millefeuille.

In addition, we offer a collection of silky-smooth pastry creams that can be used to complement many desserts as well as a variety of biscuits that can be used as a base (such as cheesecake), as a topping or in chocolate drinks.

Pastry Creams

Akticrema Pâtissier Premium soft

Vanilla flavoured pastry cream with soft and smooth texture. Long shelf life for the final product, stable after defrosting.

Akticrema Gold

Bake stable pastry cream with delicate vanilla flavour and notes of caramel. Smooth and silky texture ideal for a wide variety of applications.

Akticrema Multi White

Bake stable white pastry cream with characteristic vanilla flavour. Stable for refrigerating and freezing. Ideal for mixing with whipped cream and can be colored with ice cream flavours.

Top cream vanilla

Powder for the preparation of vegetable whipped cream with high volume which can be used as decoration on confectionery products or chocolate drinks.

Millefeuille cream

Mix for easy preparation of millefeuille cream. Can also be mixed with whipped cream.

Tiramisu cream

Rich and delicious tiramisu cream with hints of espresso coffee.

Cheesecake cream

For cheesecake cream with thick and firm texture. Stable after defrosting.

Easy cream

Cream paste with firm texture and rich taste which acquires high volume when whipped. Can replace dairy cream in all confectionery uses like mousses, butter creams, serano.

Mousse mixes

Vanilla • Chocolate • Strawberry • Yoghurt • Lemon • Orange

For light and fluffy mousse desserts with intense flavour and color which can also be used as a filling in confectionery products.

Desserts

**Crème caramel • Crème Brûlée • Panna Cotta • Pavlova • Custard Cream
Custard Powder • Chocolate Soufflé • White Chocolate Soufflé • Chocolate Salami**
Mixes for the preparation of some of the world's most favourite desserts.

Jellies

Strawberry • Cherry • Pineapple • Banana • Orange • Lime • Pomegranate

A light dessert in a variety of fruit flavours.

Extra

Strawberry • Cherry • Banana • Peach

Fruit jellies with intense colour and flavour.

Sugar free

Strawberry flavour sugar free jelly.



Mousse with
orange flavour



Chocolate
soufflé



Jelly-cherry
flavour



Custard cream
vanilla



Pavlova



Easy cream



Complementary Pastry products

Many types and formats of biscuits that find use in pastry and bakery creations such as cheesecake, biscuit crumb pastry or chocolate biscuit cake or even as decoration on chocolate drinks.

Biscuit crumbs vanilla flavour

Black biscuit crumbs

Black biscuit pieces

Black biscuit pieces with vanilla flavoured filling

Black biscuit crumbs with vanilla flavoured cream

Speculoos biscuit crumbs

Speculoos biscuit pieces

Feuilletine

Thin and crispy flakes that can be incorporated in chocolate, mousse creams, pralines.

Baked choux petit

Light, puffy and crisp choux for sweet and savoury fillings, cream puffs, profiterols.



*Biscuit crumbs
vanilla flavour*



*Black biscuit
pieces with filling*



*Speculoos biscuit
crumbs*



*Speculoos biscuit
pieces*



*Black biscuit
crumbs*



Feuilletine

Quality & Expertise

AKTINA is a leading producer of innovative, high-quality products for the pastry, bakery and HORECA industries. AKTINA specializes in the production of chocolate, creams, fillings, spreads, glazes, dry mixes, syrups, drink mixes and fruit preparations.

AKTINA provides consistently excellent products and commits to the use of first-rate ingredients in every product, ensuring quality throughout the production process. Our production process adheres to the highest quality standards set by the International Food Industry.

AKTINA prioritizes customer satisfaction. R&D and Technical Support teams are readily available to provide expert care whenever the customer may need it. These teams are committed to ensuring each customer gets excellent and delicious end results when using our products.

Innovation, quality, consistency, customer support and partnership are the core pillars that make up AKTINA.



PRODUCT DESCRIPTION
PREPARATION
PASTRY CREAMS

AKTICREMA PATISSIER PREMIUM SOFT	1kg mix • 2,6lt cold water
AKTICREMA GOLD PASTRY CREAM	400g mix • 1lt cold water
AKTICREMA MULTI WHITE	400g mix • 1lt cold water
TOP CREAM VANILLA	1kg mix • 1,8lt cold water or milk (6,4lt volume)

VEGETABLE CREAM PASTE

AKTICREMA EASY CREAM

DESSERTS
MOUSSE MIXES

CHOCOLATE	1,6lt cold water or milk (5,4lt volume)
VANILLA • STRAWBERRY • LEMON • ORANGE	2,4lt cold water or milk (10,4lt volume)
MOUSSE WITH YOGHURT FLAVOUR	2,8lt cold water or milk (9-10lt volume)

DESSERTS

CRÈME CARAMEL	1000g dry mix • 10,4lt milk
CRÈME BRÛLÉE	1kg mix • 2lt fresh milk or water • 3,3kg vegetable cream or fresh cream
MILLEFEUILLE CREAM	1kg mix • 3-3,7lt fresh milk
PANNA COTTA CREAM	1kg dry mix • 4,6lt milk
PAVLOVA	1000g pavlova mix • 1,5lt hot water • 2000g sugar • 1500g powdered sugar
CHEESECAKE CREAM	1kg dry mix • 2,5lt cold milk
CUSTARD CREAM VANILLA	500g mix • 8lt milk • 750-900g sugar
CUSTARD POWDER	500g mix • 8lt milk • 750-900g sugar
CHOCOLATE SOUFFLÉ	1kg dry mix • 350g sunflower oil • 600g water • 400g dark couverture Aktina
WHITE CHOCOLATE SOUFFLÉ	1kg dry mix • 450g water • 350g sunflower oil • 400g white chocolate
CREAM FOR THE PREPARATION OF CHOCOLATE SALAMI	1kg paste • 500g biscuit pieces

JELLIES

STRAWBERRY • CHERRY • PINEAPPLE • BANANA • ORANGE • LIME • POMEGRANATE	500g dry mix • 2,2lt boiling water
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JELLIES EXTRA

STRAWBERRY • CHERRY • BANANA • PEACH	500g dry mix • 2,7lt boiling water
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JELLIES SUGAR FREE

STRAWBERRY	500g dry mix • 20,7lt boiling water
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ALL DRY MIXES ARE AVAILABLE IN 2kg AND 15kg PACKAGING

PRODUCT DESCRIPTION
TYPE - FORMAT / PACKAGING
BISCUITS & COMPLEMENTARY PASTRY PRODUCTS

BISCUIT CRUMBS (BASE FOR CHEESE CAKE AND PASTRY PRODUCTS)	Crumbs / Bags (6 x 2kg) • Crumbs / Carton 20kg
BLACK BISCUIT PIECES WITH VANILLA FILLING (BASE FOR PASTRY PRODUCTS)	Biscuit pieces / Carton 5kg
BLACK BISCUIT CRUMBS (BASE FOR PASTRY PRODUCTS)	Crumbs / Bucket 2,5kg • Crumbs / Carton 6kg
BLACK BISCUIT PIECES	Biscuit pieces / Bucket 1,5kg
BLACK BISCUIT PIECES WITH FILLING	Biscuit pieces / Bucket 1,5kg
SPECULOOS BISCUIT CRUMBS	Crumbs / Bags (6 x 2kg)
SPECULOOS BISCUIT PIECES	Biscuit pieces / Carton 12kg
FEUILLETINE	Crumbs / Carton 2,5kg
BAKED CHOUX PETIT	Choux / Carton 1,5kg


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