



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.

## 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 • Custard Cream • Custard Powder  
Chocolate Soufflé • White Chocolate Soufflé**

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



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

## 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*



*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
TOP CREAM VANILLA	1kg mix • 1,8lt cold water or milk (6,4lt volume)

**VEGETABLE CREAM PASTE**

AKTICREMA EASY CREAM

**DESSERTS**

**MOUSSE MIXES**

CHOCOLATE	1kg dry mix • 1,6lt cold water or milk (5,4lt volume)
VANILLA • STRAWBERRY • LEMON • ORANGE	1kg dry mix • 2,4lt cold water or milk (10,4lt volume)
MOUSSE WITH YOGHURT FLAVOUR	1kg dry mix • 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
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 SOUFLÉ	1kg dry mix • 350g sunflower oil • 600g water • 400g dark couverture Aktina
WHITE CHOCOLATE SOUFLÉ	1kg dry mix • 450g water • 350g sunflower oil • 400g white chocolate

**JELLIES**

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

**JELLIES EXTRA**

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

**JELLIES SUGAR FREE**

STRAWBERRY 500g dry mix • 20,7lt boiling water

*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 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
FEUILLETINE	Crumbs / Carton 2,5kg
BAKED CHOUX PETIT	Choux / Carton 1kg



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