



τα συστατικά της επιτυχίας
the ingredients of success

Desserts & Creams mixes



Desserts

Classic desserts

Mousse mixes

Jelly mixes





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Classic desserts mixes

- 9159 CRÈME CARAMELE 2kg
- 9054 PANACOTTA CREAM 2kg
- 9055 CRÈME BRULEE 2kg
- 9048 CHEESECAKE CREAM 2kg
- 9056 TIRAMISU CREAM 2kg

Crème Caramele

2 kg

CHARACTERISTICS:

A mix for the preparation of crème caramele, with delicate taste, smooth and silky, firm but tender texture, balanced sweetness.

DOSSAGE :

Mix 100g, Milk 1040ml



Pannacotta

2 kg

CHARACTERISTICS:

A mix for the preparation of pannacotta, with delicate taste, balanced flavor, creamy smooth texture with a silky mouthfeel. A versatile mix that allows the additions of flavors or fruit purees.

DOSSAGE :

Mix 100g, Milk 450ml.



Crème Brulle

2 kg

CHARACTERISTICS:

A mix for the preparation of crème brulle, with rich flavor, pronounced vanilla note, creating a luxurious taste profile. Easy to follow preparation instructions ensuring consistent results and ease of use.

DOSSAGE :

Mix 50g, Milk 100ml, Animal or Vegetable cream 165g



Cheesecake cream

2 kg

CHARACTERISTICS:

A mix for the preparation of cheesecake cream. Creamy texture, balanced flavor with a harmonious blend of sweetness and acidity.

Maintains moisture without being soggy ensuring a pleasant mouthfeel.

DOSSAGE :

Mix 160g, Milk 400ml



Tiramisu cream

2 kg

CHARACTERISTICS:

A mix for the preparation of tiramisu cream. Creamy texture, balanced flavor of coffee and mascarpone. A high stability cream easy to layer between ladyfingers.

DOSSAGE :

Mix 150g, Milk 450ml.





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Mousse mixes

- 9095 CHOCOLATE MOUSSE 2kg – 9094 CHOCOLATE MOUSSE 15kg
- 9096 VANILLA MOUSSE 2KG
- 9097 STRAWBERRY MOUSSE 2kg
- 9100 YOGURT MOUSSE 2kg
- 9098 LEMON MOUSSE 2kg
- 9099 ORANGE MOUSSE 2kg

Mousse mixes

2 kg – 15kg

CHARACTERISTICS:

Mixes for the easy preparation of delightful mousses in a variety of 6 flavors. Easy preparation, for a dessert of every type and size.

Light and airy texture, rich flavor, smooth with high stability.

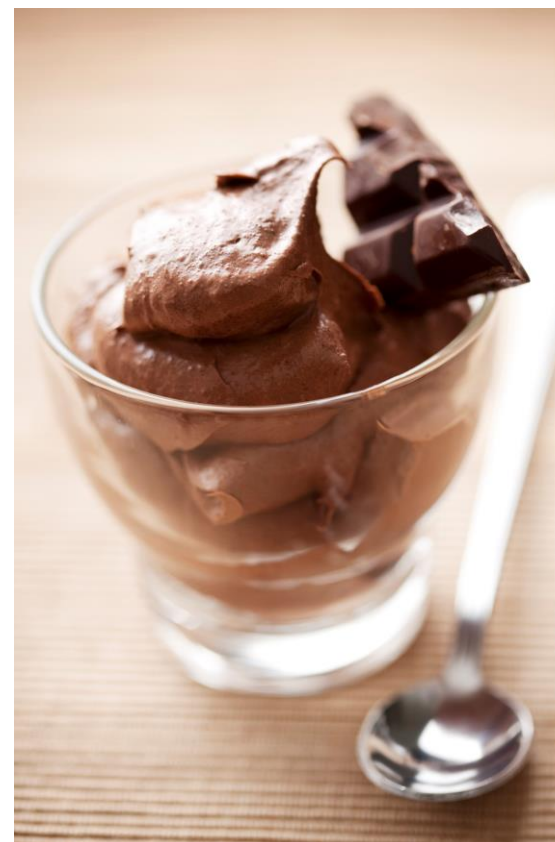
Offering consistent quality ensuring less waste and controlled food cost for every batch, every time.

DOSSAGE :

Chocolate: Mix 150g, Milk 240ml

Yogurt: Mix 88g, Milk 250ml.

Vanilla/Strawberry/Orange/Lemon: Mix 100g, Milk 240ml.



Jelly mixes



- 9115 JELLY STRAWBERRY 2kg
 - 9116 JELLY CHERRY 2kg
 - 9117 JELLY PINEAPPLE 2kg
 - 9118 JELLY BANANA 2kg
 - 9119 JELLY ORANGE 2kg
 - 9609 JELLY LIME 2kg
 - 9600 JELLY POMEGRANATE 2kg
-
- 9112 JELLY STRAWBERRY EXTRA FLAVOR 18kg
 - 9113 JELLY CHERRY EXTRA FLAVOR 18kg
 - 9110 JELLY BANANA EXTRA FLAVOR 18kg
 - 9111 PEACH EXTRA FLAVOR 18kg
-
- 9621 JELLY STRAWBERRY SUGAR FREE 2kg

Jelly mixes

2 kg – 18kg

CHARACTERISTICS:

Mixes for the preparation of delightful and fresh jellies in a variety of 7 flavors. Simple preparation, easy solubility.

Strong but natural flavors, vibrant appealing color, sets well and has a smooth gelatinous texture with a pleasant and refreshing mouthfeel.

DOSSAGE :

All flavors 2kg : Mix 100g. Water (boiling) 400-440ml

All flavors 18kg : Mix 100g, Water (boiling) 540ml





Pastry cold creams mixes & Creams

- 9052 AKTICREMA PATISSIER PREMIUM SOFT 15kg
- 9051 AKTICREMA GOLD PASTRY CREAM **2kg** - 9053 AKTICREMA GOLD PASTRY CREAM **15kg**
- 9050 AKTICREMA MILLEFEUILLE 2kg
- 9121 FOND GOLD 4kg

Akticrema patissier premium soft

15kg

CHARACTERISTICS:

A mix for the preparation of crème patisserie. A cold preparation mix for the perfect custard cream. Rich and creamy vanilla taste, easy to use quick to prepare. Bake and freeze stable, it can be combined easily with vegetable or animal cream. For a wide range of final products and applications like filling eclairs, viennoiserie, tarts, danish pasties. It incorporates flavors and fruit purees.

DOSSAGE :

Mix 200g, Water 500ml.



Akticrema Gold pastry cream

15kg – 2kg

CHARACTERISTICS:

A mix for the preparation of crème patisserie. A cold preparation mix for the perfect custard cream. Rich and creamy vanilla & caramel notes, easy to use quick to prepare. Bake and freeze stable, it can be combined easily with vegetable or animal cream. For a wide range of final products and applications like filling eclairs, viennoiserie, tarts, danish pasties. It incorporates flavors and fruit purees.

DOSSAGE :

Mix 200g, Water 500ml.



Akticrema Millefeuille cream

2kg

CHARACTERISTICS:

A mix for the preparation of crème patisserie. A cold preparation mix for the perfect Millefeuille cream. Balanced flavor, easy to use, quick to prepare. The ideal cream trouble free preparation of Millefeuille easy to layer and ready to use without needing to combine animal or vegetable cream.

DOSSAGE :

Mix 210g, Milk 400ml.



Fond gold

4kg

CHARACTERISTICS:

A mix for the preparation of a neutral flavored cream. Simply mix the fond with water and fold in the cream for quick and delicious results, suitable almost for any recipe. Good solubility and stability, easy preparation, consistent taste and texture, incorporates flavors and fruit purees , freeze stable.

DOSSAGE :

Mix 100g, Water or Milk 120-150ml.





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Pastry cold creams mixes & Creams

- 11529 BAVARIAN VANILLA CREAM 6kg
- 11530 BAVARIAN LEMON CREAM 6kg
- 11531 BAVARIAN CHOCOLATE CREAM 6kg
- 11532 BAVARIAN STRAWBERRY CREAM 6kg

Bavarian cream

6kg

CHARACTERISTICS:

Ready to use Bavarian cream for a wide range of uses. It can be used on or in baked goods, cakes, pound cakes, muffins, and pastries.

A cost effective, reliable and consistent cream. Its easy to use and minimizes the preparation production steps.

DOSSAGE :

Use as desired



CODE	PRODUCT	TYPE/FORMAT	NET WEIGHT UNIT SALE / KG	PIECES / CARTON	CARTONS / PALET	NET WEIGHT KG/ CARTON	SELF LIFE / MONTHS	STORAGE & TRANSPORT TEMPERATURE
CLASSIC DESSERTS								
9159	CRÈME CARAMELE 2 kg	Powder	2	8	40	16	18	10-27°C
9054	PANNA COTTA CREAM 2 kg	Powder	2	8	40	16	12	10-27°C
9055	CRÈME BRULEE 2 kg	Powder	2	8	40	16	18	10-27°C
9048	AKTICREMA CHEESECAKE CREAM 2kg	Powder	2	8	40	16	18	10-27°C
9056	AKTICREMA TIRAMISU CREAM 2kg	Powder	2	8	40	16	18	10-27°C
MOUSSE								
9095	MOUSSE WITH CHOCOLATE 2kg	Powder	2	8	40	16	18	10-27°C
9094	MOUSSE WITH CHOCOLATE 15kg	Powder	15	1	33	15	24	10-27°C
9096	MOUSSE WITH VANILLA FLAVOUR 2kg	Powder	2	8	40	16	18	10-27°C
9097	MOUSSE WITH STRAWBERRY FLAVOUR 2kg	Powder	2	8	40	16	18	10-27°C
9100	MOUSSE WITH YOGHURT FLAVOUR 2kg	Powder	2	6	40	12	18	10-27°C
9098	MOUSSE WITH LEMON FLAVOUR 2kg	Powder	2	8	40	16	18	10-27°C
9099	MOUSSE WITH ORANGE FLAVOUR 2kg	Powder	2	8	40	16	18	10-27°C
JELLY								
9115	STRAWBERRY FLAVOUR 2 kg	Powder	2	8	40	16	24	10-27°C
9116	CHERRY FLAVOUR 2 kg	Powder	2	8	40	16	24	10-27°C
9117	PINE APPLE FLAVOUR 2 kg	Powder	2	8	40	16	24	10-27°C
9118	BANANA FLAVOUR 2 kg	Powder	2	8	40	16	24	10-27°C
9119	ORANGE FLAVOUR 2 kg	Powder	2	8	40	16	24	10-27°C
9609	LIME FLAVOUR 2 kg	Powder	2	9	40	18	24	10-27°C
9600	POMEGRANATE FLAVOUR 2 kg	Powder	2	9	40	18	24	10-27°C
9112	STRAWBERRY FLAVOUR EXTRA 18 kg	Powder	18	1	22	18	24	10-27°C
9113	CHERRY FLAVOUR EXTRA 18 kg	Powder	18	1	22	18	24	10-27°C
9110	BANANA FLAVOUR EXTRA 18 kg	Powder	18	1	22	18	24	10-27°C
9111	PEACH FLAVOUR EXTRA 18 kg	Powder	18	1	22	18	24	10-27°C
9621	STRAWBERRY FLAVOUR - SUGAR FREE 2 kg	Powder	2	9	40	18	24	10-27°C
PASTRY COLD CREAMS								
9052	AKTICREMA PATISSIER PREMIUM SOFT 15 kg	Powder	15	1	44	15	24	10-27°C
9051	AKTICREMA GOLD PASTRY CREAM 2 kg	Powder	2	8	40	16	24	10-27°C
9053	AKTICREMA GOLD PASTRY CREAM 15 kg	Powder	15	1	44	15	24	10-27°C
9050	AKTICREMA MILLEFEUILLE CREAM 2kg	Powder	2	8	40	16	18	10-27°C
9121	FOND GOLD 4kg	Powder	4	1	60	4	18	10-27°C
11529	BAVARIAN VANILLA CREAM 6kg	Cream	6	1	75	6	6	10-27°C
11530	BAVARIAN LEMON CREAM 6kg	Cream	6	1	75	6	6	10-27°C
11531	BAVARIAN CHOCOLATE CREAM 6kg	Cream	6	1	75	6	12	10-27°C
11532	BAVARIAN STRAWBERRY CREAM 6kg	Cream	6	1	75	6	6	10-27°C

packaging options



Paper industrial bags
Standard packaging:
10kg – 15kg – 25kg
Private label packaging options:
8kg – 30kg



Plastic bags flow pack
standard packaging:
1kg – 2kg – 2,5kg
Private label packaging
options:
500g – 3kg

Plastic pale:
4kg– 5kg – 15kg
Private label packaging
options:
3kg – 25kg





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