



Zeelandia

Creating Possibilities

Creating possibilities for the baking industry

Zeelandia, established in 1900 in Zierikzee, the Netherlands, is a world leader in quality bakery ingredients supplying almost 100 countries in the world. Zeelandia has the capacity to supply markets with a wide range of innovative bakery ingredients and decorations, backed-up by highly skilled technical staff to support our customers. Please find below a selection and short description of our main product groups.



Bread improvers Gamma range

High performance concentrated all-purpose bread improvers: improve process tolerance, suitable for dough retarding, have outstanding dough properties, softness, crumb structure, strengthens weak flour etc. Addition of 0,3 to 5% on the dough.



Bread mixes Panoplus range

Panoplus allows the baker to offer the desired variety in a bread range, without over-complicating purchasing and stock control. Panoplus can be used in all kinds of bread. It enables a unique range of loaves with a consistent final quality. Gives the baker a great deal of flexibility and saves time! Panoplus is a 10 to 25% mix, exclusive salt and improver. Available in tastes like Corn, Dark, Fibre, Light, Maize, Multicereal, Nacho, Soya, Spelt, Sesam Oat, Toscane and more.



Bread specialities Ciabatta 10 MZ

Ciabatta is typical Italian tasty crusty bread with a very open crumb. A 10% mix to make the original ciabatta's.



Healthy and nutritious Prokorn / Shape / Vikorn

Zeelandia has a range of healthy and nutritious breads, including:

Prokorn (50-100% premix): delicious multigrain bread with high calcium, source of magnesium/ phosphorus/iron, high fibre.

Shape (75% premix) bread has 50% less carbohydrates compared to whole meal bread. Perfect taste and softness. It fits very well in the popular low-carb diet programs.

Vikorn (20-50% premix): for health-conscious consumers. Contains a source of fibre and iron and is enriched with vitamin B1, B2 and B12. A full multigrain basis with delicious taste.



Croissant mix
Nordix Croissant

Mix for the perfect croissant in all systems: freshly baked, proved and unproved frozen, prebaked, pastry. Concentration from 5 to 100%.



Gluten-free products
Cake /Sponge Tasty

Our wide range of gluten-free mixes enables you to produce a complete assortment of great-tasting gluten-free bread and pastry products: **Tasty** for bread and pizza; **Cake / Sponge** for cake, muffins, sponge cake and Swiss roll.



Sponge cake and Swiss roll
Biscamix Biscamix Choco

Most popular sponge cake, to easily create a perfect sponge base with excellent volume and structure. Available in 100% and concentrated mixes.



Cake
Season Cake Vero

Mix for the preparation of English pound cake and sheet cake. Endless variations are possible with cake when using your creativity! Easy to make and delicious. Available in 100% mixes and in concentrated mixes.



Cake specialities
Country Fruit Double Choc / Honey Choc

Country Fruit Cake: with all good things from nature: strawberries, apricots, apples, raspberries, blackberries, oranges and red cherries. A rich and buttery taste!

Double Choc Cake: fantasy cake with chunks of real pure dark chocolate. Deliciously buttery.

Honey Choc Cake: mix for a light and rich cake in combination with golden yellow honey and strong dark chocolate. Available in 100% mixes and in concentrated mixes.



Muffins
Cream Muffin American Muffin

Complete concept for this traditional American snack, very versatile for various product ideas. Complete mixes, like the 100% Cream Muffin and American Muffin. Also available are concentrates of 25%, like the Muffinmix 25. Possible to use as a sheet cake.



Coatings Decor Icing Dip / Fondant

Decor Icing is a snow-white ready-to-use icing good for molding and covering. It is freeze and refrigerator stable and it has good handling quality in hot climates. Easy to mix with different colours and flavours.

Dip is a fat-based non-sticky coating.

Available in different colours and flavours like natural, strawberry, banana, cherry, hazelnut, chocolate, caramel, orange.

Our **Fondant** is a ready-to-use sugar paste with natural flavour. Good tolerance and can be frozen. It will set well and retains a beautiful shine and whiteness. You can add your own colour and flavour to enhance your products.



Custard Rap / Rapido Rap Special

Perfect cold custard powders for all kinds of filling and baking jobs. The Zeelandia range of custard powders enables you to make the tastiest confectioner's custard in no time at all. This assortment consists of all-round custards, aerated custards, pie custards, ready-to-use fillings and specialities, like custard with yoghurt flavour.



Fruit fillings Baking jams Frutabase / Frutafill

Our range of **baking jams** can be used in several products with different bake stabilities.

Available in apricot, raspberry and strawberry.

Our **Frutafills** are top quality with whole fruits and a high fruit content.

All are freeze/thaw and bake-stable.

Frutabase is our economy range of fruit fillings.

Both available in apple, apricot, black cherry, red cherry, strawberry, tropical, raspberry etc.



Glazes / jellies Eldorado / Paletta Paletta Miroir

Eldorado: instant jelly in powder form.

Paletta hot glaze is a quick setting glaze which is freeze/thaw stable, withstands fruity acids and is re-heatable. It increases the shelf life of sweet dough and fresh fruit decoration when coated. Perfect to use for glazing tarts, cheese cakes or Danish pastry. Available in neutral, strawberry, apricot.

Paletta Miroir: a ready-to-use cold gel for decoration, for an optimum finishing touch. It gives very good adhesion and a special decorative shine. Available in natural, apricot, banana, chocolate, white, caramel, kiwi etc.



Chocolate Arabesque Scaldis

Arabesque is our high quality Belgian chocolate that melts quickly and smoothly, is easy to apply and delivers an excellent taste and a rich, shiny finish. Available in pure buttons 58% & 72%, milk buttons 34% and white buttons 29%.

Scaldis is a chocolate compound, easy in use and becomes fluid in a very short time. It has a real chocolate taste, gloss and excellent flavour.



Almond products Marzipan 1:2 & 1:3 Perla

Marzipan produced according to Lübecker method: can be kept longer and stays moist. Our marzipan rolls out well and is easy to shape, not too sticky nor too short.

Available in 1 part almonds, 2 parts sugar = 1:2 and in 1 part almonds, 3 parts sugar = 1:3.

Perla is our high quality ready-to-use almond paste, with excellent bake stability and pure almond taste because of carefully selected almonds.

Available in various textures, bake stable.



Release agents and lubricants Carlo / Carlex Ovam 25

Our long-term experience offers you complete solutions for all types of release problems with our **Carlo** and **Carlex** (pan oils) in different versions. Each product offers good release, hygiene, stability and can be processed easily with spraying systems. Carlex is also available in aerosol: Carlex Spray. Benefit for your machine with our dough-divider oils: vegetable **Ovam** lubricates different parts of dough-dividing machines and bread-slicing machines.



Spray equipment Zela spray systems

Patented automated spray systems for pan-release agents, for the use in both bread and confectionary plants. Can be used in combination with Carlo range for bread applications and with Carlex range for confectionary applications.

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