

technical booklet

MARCH 2019



DGF

CHOCOLATE RANGE

The first indication of quality chocolate lies in its composition.

This is why we rigorously control in advance the production as well as selecting an assembly of the best cocoa beans. All this to bring you the nobility of quality chocolate. Our profession is to put our know-how to your service, to offer you chocolates and cocoa based products of great quality.



CHOCOLATE DGF SERVICE

Of good composition, it is ideal for mass use (e.g. making blocks, moulds, entremets). It may be subjected to prolonged use in machinery.



CHOCOLATE DGF ROYAL

Ideal to express talent in moulding, coating and making entremets.

Perfectly colour reproduction.

Packing adapted to your flow.

Designed for modern machinery (e.g.: one shot, coating machine ...)



CHOCOLATE DGF PREMIUM

For the most demanding consumers, concerned by the quality of chocolate.

Brings delicious cocoa flavour to pastries.

Gives character to desserts.

Excellent fluidity.

Designed for modern machinery (e.g.: one shot, large capacity coating machine, etc. ...).



LABORATORY PRODUCTS



002300



002251



COCOA POUDRE EXTRA RED / EXTRA BLACK

Low fat cocoa powder, to flavour biscuits, develop glazes.



002277



002276



002278



GLAZING PASTE DARK / FAIR / IVORY

To glaze biscuits, cakes etc.

To be used simply melted to using temperature of 30 and 33°C.

Mixture of chocolate and oil.



008222

READY TO ROLL ICING WHITE ESPECIALLY FOR COVERING

Its soft texture allows quick and easy use to cover design cakes and wedding cakes

It is easy to colour with water soluble food colours.



001955

DEMOULDING SPRAY

This 600 ml fat spray is easy to use. It can be uniformly sprayed in moulds to ensure easy unmoulding and a time saver.

LABORATORY PRODUCTS

Royaltine based products



002451



ROYALTINE

Crushed lace crepe biscuits, ideal for texture contrast: crunchy / soft for pastries and chocolates.



002455

PRALINE ROYALTINE

Mixture of praline, milk chocolate couverture and Royaltine.

Quick and easy to use. Ready to use, just warm up slightly.



002008

CRISPY ROYALTINE

They are ready to use with good stability and crisp. They are adapted for freezing and deep freezing. You'll find them in 3 recipes to add a modern touch to creations. (chocolate-hazelnut / white chocolate / red fruits).



002010



002009



AROMATIC PASTES

011807



CARAMEL CREAM FROM ISIGNY

Good caramel flavour, beautiful colour when added to mousses, icings or petits-fours fillings.

002582



PRALINÉ À L'ANCIENNE

Product with character with high granulometry. Often very dark colour, principally used in Paris-Brest creams.

002584



ALMOND-HAZELNUT PRALINE

Smooth praline for confectionery and pastry.

005806



PURE HAZELNUT PASTE

No added colour, the product is in its raw state dedicated to amateurs of quality products without additives. Dilute 80 g per litre of pastry cream.

005872



COLOURED AND FLAVOURED PISTACHIO PASTE

Flavours mousses and pastry creams. This pistachio paste is coloured to give a beautiful colour to your preparations. Dilute 80 g per litre of pastry cream.

005803



PURE PISTACHIO PASTE 100%

No added colour, the product is in its raw state dedicated to amateurs of quality products without additives. Dilute 80 g per litre of pastry cream.

005804



MONTELIMAR NOUGAT CREAM

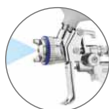
Real nougat paste, soft texture and beige colours. Easy to add to creams and mousses. Dilute 80 g per litre of pastry cream.

ICINGS

Icings guarantee the best shine and protection for your fruit based fillings.



008215

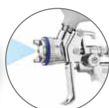


NEUTRAL ICING READY TO USE DGF ROYAL

Ready to use neutral and translucent icing. It guarantees an excellent result while remaining very easy to work with. To use with a spray gun: dilute the icing with 4% water. It can be coloured to choice and sparkling colours may be added to give greater depth. For this, it is necessary to fill the spray gun reserve with an icing at 45°C.



306191

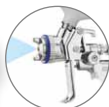


SPARKLING ICING

This sparkling "silver" icing does not need to be diluted. It just needs to be heated to 45-50°C to ice pastries. It can also be used with a spray gun. It is easy to personalize with water soluble food colours.



306193



CARAMEL ICING

No need to add water to this icing, simply heat to 45-50 °C in order to ice pastries. Can also be used with a spray gun.



002369

002370

BLACK AND EXTRA BLACK ICING READY TO USE

Ready to use.
Use without diluting.
Simply heat before use.
Heat in either a microwave or over a bain-marie at 60/65°C.
Withstands freezing.



002373

002379

COCOA AND WHITE ICING

Icing to dilute with about 20% water.
Heat in a microwave, then mix without air bubbles.
Withstands freezing.

GLAZES



008217

GLAZE CRESCENDO DGF ROYAL

Transparent and neutral flavoured glaze, to dilute up to 60%. Very economical product.



008240

APRICOT GLAZE DGF ROYAL/DGF SERVICE

Glaze to dilute, very concentrated product. Gels quickly and firmly with a beautiful shine. Holds well on fruit that are difficult to glaze. Mix the product with 20% water. Heat to 95°C.



008247

CLEAR GLAZE

Glaze to dilute with about 20% water. Easy to work with. It remains soft while using and has a good hold: pastries therefore remain shiny in window displays.

NUT PASTES



005885

ALMOND PASTE 65%

Principally dedicated to incorporate in biscuits and creams.



005877

ALMOND PASTE 33%

Conceived for shaping decorative elements. It is quite sweet and does not stick.



005881

ALMOND PASTE 23%

Available in several colours, used only for preparation of decorations.

ADDITIVES

CITRIC ACID

Flavour enhancer, preservative and pH corrector. Acidifier, antioxidant. It provides suppleness in cooked sugar syrups.

DEXTROSE

Simple sugar in powder form, slightly sweet. It lowers freezing temperature of ice creams and prevents crystallization.



008250

GELATINE POWDER

Used hydrated with 6 times its weight in cold water. Ideal for product regularity and for production.

GELATINE LEAF

To hydrate in a volume of cold water (+4°C). Ideal for small quantities.



008553



008314

POWDERED GLUCOSE

Slightly sweet tasting powdered glucose syrup. Used for ice cream as it acts as an anti-crystalliser. It is complimentary to a stabiliser.

PECTIN NH

Gelling agent that is thermo reversible, and good hold on fruit. Use for fillings, pastry glazes with fruit purées.



008285



008600

BAKING POWDER

Balanced baking powder, allows doughs to rise under the action of humidity and heat.

XANTHAN

A powdered stabilizer and thickener obtained from bio fermentation. It is activated when cold. Stable for freezing.



008317

ISOMALT

It is an artificial sweetener, mainly used in confectionery. It does not colour or transform to caramel. It is less sweet than sucrose and more stable.



008310

GLUCOSE

Glucose syrup is obtained from acidic hydrolysis of corn starch. It is used in confectionery – to improve the softness and texture of preparations. It helps soften cooked sugar syrup and prevents its crystallization.

INVERT SUGAR

It adds moistness to cakes and madeleines. It may be replaced by honey for the same preparations. It is used in confectionery, ice cream and sorbet.



008178

PASTRY ICING

An icing adapted to making your eclairs, religious nuns, mille-feuilles and other pastry classics.



POWDERED PREPARATIONS

GEL MOUSSE

Powder preparation to make mousses quickly.

GEL MOUSSE IN 3 STEPS

- ➊ Add 125 g lukewarm water to 100 g gel mousse mix.
- ➋ Mix and leave to rest 5 minutes.
- ➌ Add 125 g unsweetened whipped cream.



008465



008264



POWDERED PREPARATIONS



This range, to use either hot or cold, will allow you to make tasty pastry creams, mousses or other preparations.

INSTANT CONFECTIONER'S MIX IN CUSTARD POWDER

RECIPE:

80 g hot process confectioner's custard powder DGF Royal
250 g whole eggs
1 litre milk
200 g caster sugar

- 1 Combine the eggs and caster sugar, add the custard powder.
- 2 Boil the milk and little by little pour on the above preparation.
- 3 Boil together for a good minute.
- 4 Tip into a container and film in contact.
- 5 Flavour the pastry cream while either hot or cold.

INSTANT CUSTARD CREAM MIX IN POWDER

The custard cream garnish is not as tasty as with the hot process but has more interesting bacteriological readings.

RECIPE:

400 g instant custard cream mix in powder - cold process
1 litre cold water

- 1 In a stand mixer on medium speed whisk for 3 minutes before using.
- 2 Then add flavouring.

MIX IN POWDER FOR GENOISE

Powder preparation to obtain a fine and airy dough.

RECIPE:

1 kg mix in powder for genoise
700 g whole eggs
100 g cold water

- 1 Tip all ingredients in a mixing bowl. Mix for a few seconds on low speed.
- 2 Scrape and beat a further 5 to 10 minutes on high speed.
- 3 Fill the moulds half full and bake at 180°C.

POWDERED PREPARATIONS

PREPARATION FOR SORBETS PROMIX S

Sorbet mix



008279

PREPARATION FOR ICE CREAM PROMIX G

Ice cream mix



008278

RECIPE:

1000 g whole milk or purée

300 g whipping cream

400 g Promix G

- ❶ Weigh the milk and cream into a saucepan.
- ❷ At 45°C, add the Promix G and heat to 85°C.
- ❸ Mature 4 hours in the refrigerator before churning.



SPECIAL SORBET ANTI-CRYSTALLIZER

25 to 30 g anti-crystallizer per litre of sorbet before churning.
This will give good conservation to the sorbet. It will remain soft and creamy.



008275

BUTTERS



006330

TOURAGE BUTTER

This butter has been specially designed for puff pastry and Danishes. It has a much higher melting point, making it easier to use.

- Tourage butter PDO Charentes-Poitou 82%.
- Tourage butter 82%
- Tourage butter - coloured 82%
- Tourage butter 84%



006322

INCORPORATION BUTTER

This butter is soft with a creamy texture. It is easy to incorporate and adds creaminess to recipes. It is recommended for making creams, doughs and yeast doughs (brioches, babas etc.).

- Butter – incorporation, unsalted 82%.
- Butter – incorporation, coloured 82%.
- Butter – incorporation, extra-fine 82%.

CREAMS



009110

006255

006250

006260

UHT STERILISED CREAMS

These creams have different fat percentages adapted to either cuisine or patisserie. They are easy to use thanks to their fluid texture.

- Cream 35% special whipping Pastry cream
- Cream 30% special sauce Cuisine cream
- Cream 20% special binding and cooking Cuisine cream

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NOTES



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Take a look to our dedicated website for more recipes ideas: www.dgf.fr