



BELAUR
CRAFTED DELICACY



www.belaur.be

Callets



DARK

Belgian Dark chocolate callets
Medium fluidity - All round applications

Min. cocoa solids : 54.5 %
Dry milk : 0 %
Fat = 36.6 %



MILK

Belgian Milk chocolate callets
Medium fluidity -All round applicationd

Min. cocoa solids : 33.6 %
Dry milk : 20.8 %
Fat = 36.2 %

WHITE

Belgian White chocolate callets
Medium fluidity – all round applications

Min. cocoa solids : 28 %
Dry milk : 22 %
Fat = 35.8 %



RUBY

Belgian Pink ruby chocolate callets
Medium fluidity

Min. cocoa solids : 32.8 %
Dry milk : 20.6 %
Fat = 37 %



GOLD

Belgian Caramel - gold chocolate callets
Medium fluidity

Min. cocoa solids : 30.4 %
Dry milk : 28.3 %
Fat = 37.1 %



ORANGE

Belgian Coloured and flavoured callets

Our flavoured callets combine the richness of iconic Belgian milk chocolate with a variety of different

STRAWBERRY

Belgian Coloured and flavoured callets

Our flavoured callets combine the richness of iconic Belgian milk chocolate with a variety of different flavours.



LEMON

Belgian Coloured and flavoured callets

Our flavoured callets combine the richness of iconic Belgian milk chocolate with a variety of different flavours.



CAPPUCCINO

Belgian Coloured and flavoured callets

Our flavoured callets combine the richness of iconic Belgian milk chocolate with a variety of different flavours.



Packaging	250 gr	500 gr	1 kg
Carton	24 pcs	24 pcs	12 pcs
Displaybox	12 pcs	12 pcs	N.A.
Origin	Belgian origin		
Storage conditions	Dry and cool 12°C – 18°C		

Baking Mixes



BRUSSELS WAFFLES

Traditional, artisanal Brussels waffles
Light, airy and crispy on the outside, still a little creamy on the inside.
Easy preparation, just add water.
Ideal for home and professional chefs



FRENCH PANCAKES

Make authentic Belgian pancakes or French crêpes with this delicious pancake mix.
Just add water and mix.
Ideal for home and professional chefs

LIÈGE SUGAR WAFFLE

With this complete and ready-made sugar waffle mix you only need to add water and butter, mix briefly, and you can start baking. Large sugar pearls are incorporated.



AMERICAN PANCAKES

The perfect mix for deliciously thick and fluffy American pancakes. Add water, mix, and pour onto the baking sheet.
Ideal for home and professional chefs



SOFT AND MELLOW WAFFLE

Soft, vanilla flavoured waffles
Easy preparation, just add water.
Ideal for home and professional chefs



CHURROS

Our churros mix, with special ingredients, can be prepared with cold water. Just add water and it's ready to use. The result is delicious and crispy churros!
Ideal for home and professional chefs

BUBBLE WAFFLE

Our bubble waffle mix is a slightly sweet waffle that remains soft in structure and has a beautiful golden yellow on the outside. Easy preparation, just add water.
Ideal for home and professional chefs



CHOCOLATE MOUSSE

Wonderful light and extremely tasty chocolate mousse.
Simply mix with cold milk and whisk until stiff.
Refrigerate for a few hours and ready to serve.



LOLLY WAFFLE

A soft, slightly sweet vanilla waffle that develops a crispy crust after baking.
Easy preparation, just add water.
Ideal for home and professional chefs



CRÈME BRÛLÉE

The easiest way to make delicious crème brûlée.
This mix is ready in just 30 seconds and will set in the refrigerator in 2 hours.
It's made with cold water and cold cream, so there's no heating or cooking required.
Ideal for home and professional chefs

POFFERTJES – DUTCH PANCAKES

Ready-made poffertjes mix, easy to prepare by just adding water.
Ideal for home and professional chefs



Packaging	370 gr	1 kg	2.5 kg	10 kg
Carton	24 pcs	12 pcs	4 pcs	1pcs
Displaybox	12 pcs		N.A.	N.A.
Origin	Belgian origin			
Storage conditions	Dry and cool			



Cooking Cream



UNIQUE COOKING CREAM 30% (5 L)

Exceptional Yield

With a foaming rate exceeding 3L*, Sculpture offers remarkable yield.

Perfect Decor Creation

Thanks to its exceptional stability, bright white color, and sculpting power, Sculpture allows for the precise creation of fresh and elegant decorations.

Easy Incorporation

Its smooth and airy texture facilitates incorporation, ensuring optimal yield.

Flavour Enhancement

With its fresh and light taste, Sculpture brings out the best in the flavors of associated ingredients.

Carefully selected ingredients

- 69% buttermilk obtained by churning cream,
- 30% vegetable oils contributing to the sustainable production of oils (RSPO certified)roasting and baking.

FINESSE COOKING CREAM 35% (5 L)

Fine creamy taste with character

UHT sterilized cream containing 35 % milk fat obtained by skimming carefully graded milk

Unique recipe based on rigorous selection of raw materials

High Yield

High whipping volume

Applications

Ideal for whipping (chantilly, mousses, garnishes,...)

Pastry filling, mousse, ice cream...



Yogurt



(100 gr – 4 flavour mixed tray)

Mix of peach passion fruit, cherry, strawberry and vanilla.

- Deliciously fruity yoghurt delight
- Excellent quality
- Pre-portioned and ready to serve
- Perfect for meal tray systems
- Simple and hygienic
- Can be stored ambient, perfect for stockpiling
- 6.5 months shelflife

Butter

BRIOCHE BLOCKS (4 X 2.5 KG)



Belaur brioché butter is a perfect product for various applications, from fillings to doughs. This butter has the same range of applications as traditional fresh butter, but with a consistent consistency year-round. This ensures a consistent melting range, always 30-32°C, and consistent firmness in both summer and winter. Fresh butter without the drawbacks.

CRÈME BLOCKS (4 x 2,5 Kg)

Cream butter is a product used for preparing light fillings, batters, and piping bags, among other things. This butter has the perfect melting point (29-30°C) for creating a delicious cream. It has excellent storage properties and can be quickly mixed with other ingredients to create a smooth consistency. It's also packaged in handy bars and has a delicious buttery flavor. No more hassle with butter that's too hard or too soft. Always consistent quality.



DAIRY BUTTER BLOCK (10 Kg)

Taste

Made exclusively with premium fresh cream
Premium label (Superior Taste Award)

Easy to work with

Incorporates easily and gives smooth and creamy creams
No need to temper the butter before use

Regularity

Its texture and taste remains consistent all year round.

Applications

Ideal for dough, cake mixes, brioches, soft buns, butter cream, creaming and garnishing.

EXTRA BUTTER BLOCKS (10Kg)

Tasteful

Unique recipe based on carefully selected raw materials.

Easy to work with

Ideal to work with all year long.

Mixing with no loss of oil and good fermentation tolerance.

For all usages

Pastry: as is or with creaming, ideal for rising pastry, choux pastry, yellow pastry, creaming or garnishing.

Cooking: ideal for sauces, emulsions, compound butter





EXTRA CONCENTRATED BUTTER BLOCK (10 Kg)

Rich and tasteful

Its concentration of milk fat reinforces its butter taste

High yield

Its doubles in volume on creaming

Long shelf life

Thanks to its high butterfat content and its absence of water

It exists in two varieties

Pastry Concentrated butter : ideal for dough, cake mixes, soft buns.

Butter cream Concentrated butter : ideal for butter cream, creaming and garnishing.

excellent for frying, roasting and baking.

LIQUID CLARIFIED BUTTER 99.9%

More softness and butter taste

Its high concentration of milk fat reinforces its butter taste.

Its unique recipe is based on carefully selected raw materials.

Its low melting point improves the softness and the perception of its unique butter flavour.

Time saving

Ready to use (no need to melt and clarify the butter).

Long shelf life

Thanks to its high butterfat content and its absence of water, it can be preserved for a long period (12 months). This also improves the shelflife of the finished products.

Applications

For bakery-pastry: ideal for any recipes that require melted butter (cake, sponge cake, ..)

For chocolate: recommended to enhance the flavour of chocolate fillings.

For cooking: it enables to successfully prepare any emulsified sauce, and is excellent for frying, roasting and baking.





Kattestraat 36 – 9300 Aalst

Belgium

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