



EDDE

Almond Paste Inc. | Pâte d'Amandes Inc.



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BAKERY AND PASTRY INGREDIENTS

We manufacture a full line of bakery and pastry ingredients including almond paste, marzipan, pralines, nut pastes, chocolate fillings and coatings, fruit fillings, donut fillings, fondants, glazes, spreads, jams, and pastry mixes. We develop custom products to meet your requirements and offer private label. Packaging is from retail to industrial formats.



Pralines & Chocolates

Smooth textured products used to add flavour to pastries, fillings for chocolates, or to coat and decorate cakes.

Hazelnut Praline | Almond Praline
Pistachio Praline | Coconut Praline
Cashew Praline | Hazelnougat
Hazelnut Cocoa Spread | Milk Cream
Pistachio Cream | Coffee Cream
Crunch Almond | Crunch Hazelnut
Crunch Pistachio | Chocolate Spread
Dark Chocolate Filling - Bake Stable
White Chocolate Compound Topping
Dark Chocolate Compound Topping
Caramel | Dark Chocolatey Coating
White Chocolatey Coating



Nut Pastes

Fresh roasted nuts transformed to smooth pastes

Hazelnut Paste 100% | Almond Paste 100% |
Hazelnut Paste 50% | Pistachio Paste 100%



Cake, Muffin & Specialty Mixes

Dry mixes for high quality cakes, muffins, pastries and baked goods

Vanilla Sponge | Chocolate Sponge
Vanilla Creme Cake | Chocolate Creme Cake
Devil's Food Cake | Honey | Red Velvet
Speculoos | Yeast Donut | Brownie
Cold Custard Cream Mix



Fruit Fillings

Fillings with whole fruit pieces in various %
Bake stable and freeze/thaw tolerant

**Apple | Blueberry | Cherry | Date
Strawberry | Raspberry | Coconut
Pineapple | Lemon | Peach | Prune**



Jams & Spreads

Available in various % of fruits and bake stable

**Apricot | Strawberry | Raspberry
Apple | Grape Jelly**



Fillings

Fillings used for pastries and donuts

**Bavarian Cream | Caramel
Chocolate | Dulce de Leche
a variety of donut fillings**



Fondants & Sugar Paste

Fondants to warm and apply on your pastries (mille-feuilles, donuts, etc.)
Sugar Paste, a rolling fondant, to cover and decorate cakes.

**White Fondant | Chocolate Fondant
Sugar Paste, rolling fondant, white and
assorted colours**



BAKERY AND PASTRY INGREDIENTS



Almond Paste & Marzipan

For baking applications, cake coatings and figurines

Almond Paste 60%

Almond Paste 50%

Almond Paste 25%



Glazes

Heat and apply for a brilliance and shine to pastries and baked goods.

Clear | Apricot | Strawberry



Mirror Glazes

Cold glaze that is ready to use, without heating. Once applied, the texture will remain soft and moist.

**Neutral | Chocolate | Caramel | White |
Strawberry | Raspberry | Apricot**