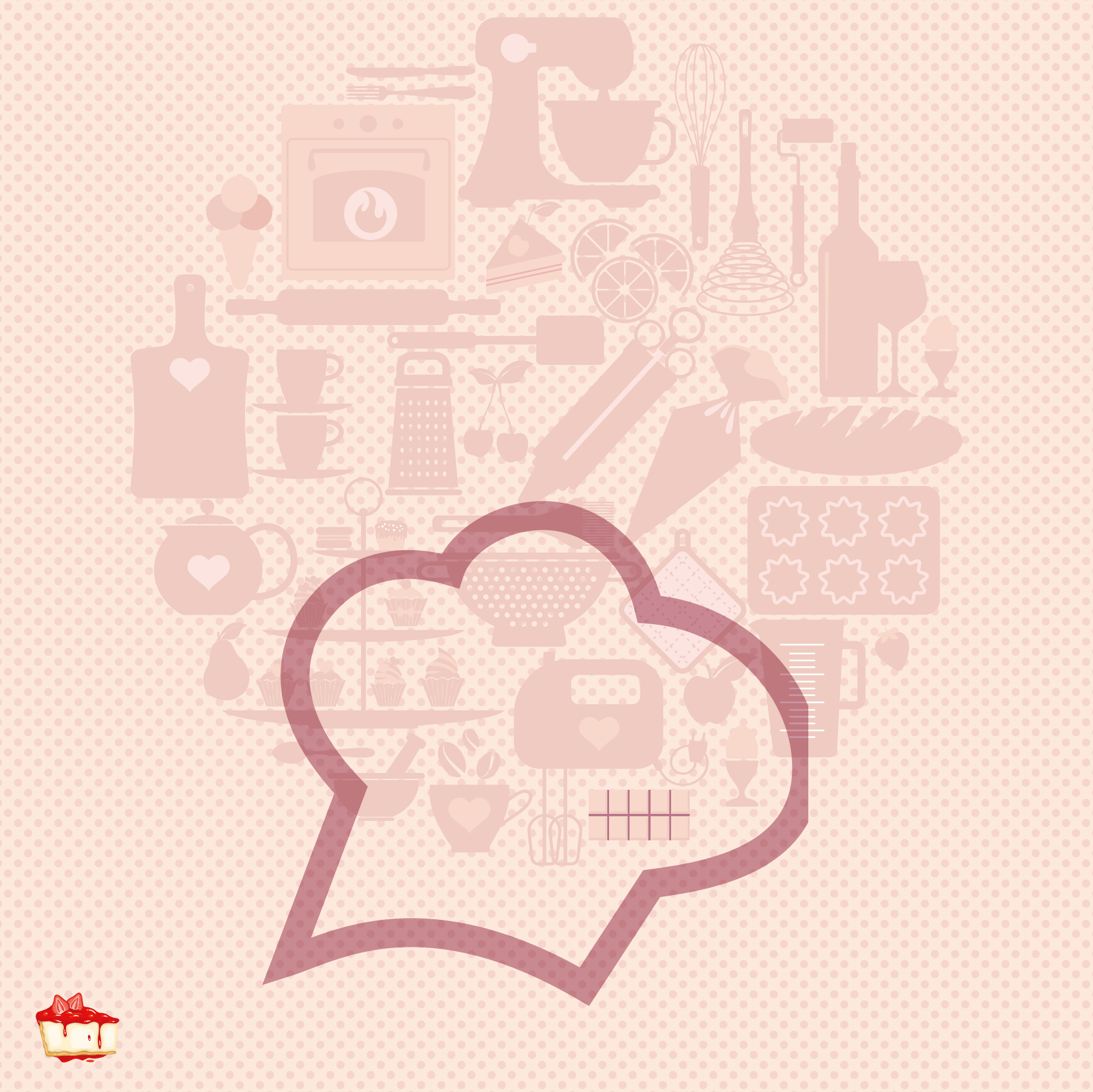




Pastry Catalogue



Sweetest & Finest Quality Tastes start from here...

Within 15 years, Mirpain has succeeded in developing the highest quality bakery ingredients with diversity, pleasure, satisfaction and with excellent taste.

Thanks to its advanced R & D and technical support, Mirpain brings high quality pastry ingredients and professionals together in more than 40 countries and follows the motto “progress together”.

Mirpain is a combination of Turkish & Swiss know-how and technology which enables them to adapt the products according to the customer requirements. Offering turnkey solutions makes Mirpain one of the world’s leading pastry ingredient company.

As Mirpain, we are justifiably proud to have gathered together people with amazing tastes...





Pastry Additive / Cake Gel

Mirpain's Pastry Additive acts as an emulsifier which creates a homogeneous blend and will give increased volume, softness and the shelf life in cakes, sponge cakes and swiss rolls. It may, also, decrease the quantity of egg use.

Direction for Use: Mirpain Pastry additive (emulsifier-stabilizer blend) is used as an emulsifier and stabilizer for the production of sponge cakes, swiss rolls and cakes. Depending on the recipe, it is recommended to add 3-4% of Pastry Additive to the total recipe

Package: 5 kg x 4 plastic pails = 20 kg carton box, 9 kg pail, 19 kg pail, 250 kg drum



Ice Cream Emulsifier

Description: Mirpain Ice cream emulsifier is a mix of emulsifier & stabilizer which helps to obtain more volume and also to keep the homogenous structure of the ice cream.

Direction for Use: Mirpain Ice cream emulsifier is used as an emulsifier and stabilizer for production of ice cream. According to the product, it is recommended to add 3-4% of Ice Cream Emulsifier to the mixture

Package: 5 kg x 4 plastic pails = 20 kg carton box, 9 kg pail, 19 kg pail

EMULSIFIERS





PASTRY SAUCES



PASTRY SAUCES

Cold Glaze

Mirpain Cold Glaze is ideal to glaze the top of cakes, tarts and charlottes so as to give a good colour and shine. It is, also, suitable to glaze decorative fruits which are used as cake toppings to keep them fresh and shiny for longer.

Direction for Use: Use undiluted directly from the container, or dilute with 5 – 10 % water, according to the desired consistency. Suitable to use with a spray gun.

Package: 7 kg x 4 plastic pails = 28 kg carton box
Assortments: NEUTRAL, CHOCOLATE, CARAMEL, VANILLA, STRAWBERRY, RASPBERRY, BLUEBERRY, SOURCHERRY, PINEAPPLE, MANGO, LEMON, KIWI



Trendy



Glamour Series

You can turn your cakes into pieces of art by adding some magic. Meet our new trendy sparkled cold glazes. Pour directly onto cakes for that special finish.

Package: 7 kg x 4 plastic pails = 28 kg carton box

Assortments: NEUTRAL, RASPBERRY, ORANGE, CARAMEL



PASTRY SAUCES

Pastry Sauce

Ready to use Pastry Sauce has creamy texture and shiny appearance that can be used on desserts, cheese cake, tarts and cake products.

Direction for Use: Ready to use

Package: 6 kg x 4 plastic pails = 24 kg carton box

Assortments: Bitter Chocolate, Milk Chocolate, White chocolate, Raspberry, Caramel, Lemon, Blueberry, Orange.

Velvet Sauce

Mirpain Velvet Sauce is used for decorating frozen cakes, cream cakes, cakes and desserts.

Ideal for those who prefer a more velvety effect

Direction for Use: Mirpain Velvet Sauce is heated to 35-40°C. After heating, it is applied directly or by spray.

Package: 7 kg x 4 plastic pails = 28 kg carton box

Assortments: Chocolate, White, Red, Blue, Green, Purple, Yellow, Orange



Éclair Sauce

Mirpain Éclair Sauce is a topping for éclairs and pastries, with excellent taste and appearance.

Direction for Use: Melt in a bain-marie until well blended and good consistency. Recommended application temperatures are between 40-45°C. It can also be used for decorative purposes by pouring on a marble surface.

Package: 7 kg x 4 plastic pails = 28 kg carton box

Assortments: Bitter Chocolate, Milk Chocolate, Raspberry Flavored White Chocolate.

Profiterole Sauce

Mirpain Profiterole Sauce is ideal as a sauce for profiteroles, pastries, cakes, tarts and ice-creams. It has a rich chocolate taste, colour and shiny appearance.

Direction for Use: Blend the sauce by stirring before application. Then apply on the product directly or mix with cold milk, or water, before using.

Package: 7 kg x 4 plastic pails = 28 kg carton box
Assortments: Bitter Chocolate, Milk Chocolate



Trilece Sauce

Bringing taste of the Balkans with Mirpain Trilece Sauce.

Direction for Use: It can be poured directly onto the Trilece cake.

Package: 7 kg x 4 plastic pails = 28 kg carton box

Assortments: Caramel

Ganaches

Sauce for coating and filling purpose

Direction for Use: Our product can be used as a sweetener and flavouring agent by melting it at 35 – 37 C for coating, or by mixing it with other filling creams such as whipped cream, ready made cream, etc.

Package: 9 kg plastic pails

Assortments: Bitter & White Chocolate





FILLING CREAMS

Filling Cream

Mirpain Filling Cream is a bake stable product. It can be used as a filling or topping for layer cakes, cupcakes, croissant and pastries.

Direction for Use: It can be spread or piped.

Package: 6 kg x 4 plastic pails = 24 kg carton box

Assortments: Chocolate, Caramel, vanilla, strawberry, raspberry, orange, sour cherry, lemon, apple & cinnamon.



Toffee Caramel

Mirpain Toffee Caramel, which is –obtained by burnt sugar gives an intense taste to your desserts, croissants, cakes and sweets. Indispensable for high quality and luxurious pastries.

Direction for Use: Read-to-use for spreading. Also, it may be melted in a bain-marie for coating purpose.

Package: 7 kg x 4 plastic pails = 28 kg carton box



Filling Cream with Fruit Pieces

Boost the taste of your pastries with real fruit pieces. Ready to use Mirpain Filling Creams can be adapted to croissants, desserts and cake products thanks to its freeze and bake stable properties.

Direction for Use: Ready to use for spreading or piping

Package: 6 kg x 4 plastic pails = 24 kg carton box

Assortments: Strawberry, Blueberry, Orange, Lemon, Raspberry.



Filling Cream for Industrial Use

Mirpain Industrial Filling Cream is bake stable and ready-to-use for Industrial cake, muffin cake, biscuit and Croissant producers. Its pumpable structure is easy to apply and increases the productivity. It can be used before or after baking.

Direction for Use: It can be spread or piped.

Package: 250 kg Drum

Assortments: Chocolate, Caramel, vanilla, strawberry, raspberry, orange, sour cherry, lemon, apple & cinnamon



Fruited Yoghurt Sauce

Mirpain Yoghurt sauce is a delicious fruited sauce for making yoghurt tastier. The fruit variety and the content may be adapted according to the needs.

Direction for Use: Ready to use

Package: 6 kg x 4 plastic pails = 24 kg carton box

Assortments: Blueberry, Strawberry

FILLING CREAMS



DECORATION TOPPING SAUCE

Mirpain Decoration Topping Sauce is the final touch for ice creams, cakes, desserts and fruit salads giving a shiny appearance and delicious taste.

Direction for Use: Directly on ice creams, cakes, desserts, fruit salads and also can be worked on the presentation plate before serving.

Package: 1 kg x 6 plastic bottles = 6 kg carton box

Assortments: Chocolate, Caramel, strawberry, raspberry, blueberry, orange, sour cherry, apricot.



DECORATION TOPPING SAUCE





SUGAR PASTES

Sugar Paste

Mirpain Sugar Paste with neutral sweet vanilla taste is ideal cake cover for any shape of cakes and also for decorative novelty cakes and muffins. Its pliability makes it very easy to use.

Direction for Use: The Sugar paste requires kneading to achieve desired pliability. It can be rolled for cake covering or modelled for cake decorations.

Package: 1 kg x 12 plastic jars = 12 kg carton box
6 kg x 4 plastic jars = 20 kg carton box

Assortments: White, red, dark red, blue, green, soft green, yellow, pink, orange, purple, cream, fuchsia, redbud, black, brown.



New



Schoco paste

Meet Mirpain's new Sugar Paste with chocolate flavour. Mirpain Schoco paste is for cake covering and decoration gives a good chocolate taste to cakes and cupcakes.

Direction for Use: The Schoco paste will require kneading until it reaches desired consistency. It can be rolled for cake covering or modelled by hand for cake decorations.

Package: 1 kg x 12 plastic jars = 12 kg carton box
6 kg x 4 plastic jars = 20 kg carton box

Assortments: Bitter & White Chocolate.

Decor Paste

Mirpain decor paste is ideal for modelling flowers, figurines, ropes, braids, ribbons, ruffles and leaves etc...
It hardens quickly for keeping the shape.

Direction for Use: The Decor paste will require kneading until it reaches desired consistency, then it can be modelled by hand for figurines etc.

Package: 1 kg x 12 plastic jars = 12 kg carton box
6 kg x 4 plastic jars = 20 kg carton box

Assortments: White, red, dark red, blue, green, soft green, yellow, pink, orange, purple, cream, fuchsia, redbud, black, brown



Sugar Lace Powder

Mirpain Sugar lace powder mixture will add a touch of sophistication to any of your sweet projects; whether it be cakes, cookies, cupcakes, coffees or teas. Mirpain Sugar lace powder is flexible, elegant and edible with attractive colors.

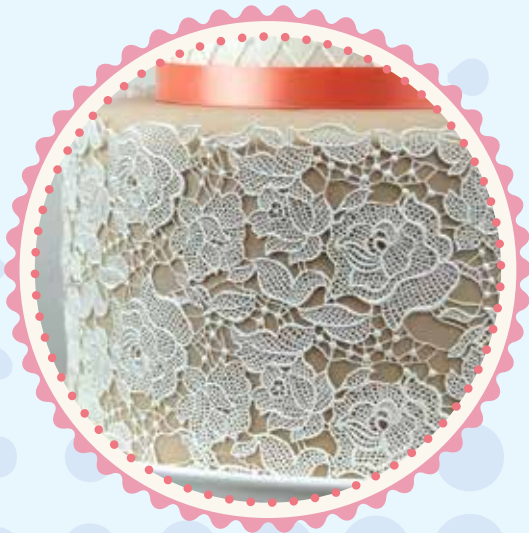
Direction for Use:

Mirpain Sugar Lace Powder Mix	-----	100 g
Water (35-40°C)	-----	100 g
Total Mix	-----	200 g

Method: All-in

Mix at medium speed (5rpm) for 4 min and spread to the mould with spatula. Oven Temperature: 80 °C Baking Time: 10 minutes

Package: 5 kg, 10 kg, 25 kg craft bag



2 in 1 Sugar paste

Mirpain 2 in 1 Sugar Paste is used for coating cakes as well as for making roses and figures

Package: 1 kg x 12 plastic jars = 12 kg carton box
6 kg x 4 plastic jars = 24 kg carton box

Assortments: White, red, dark red, blue, green, yellow, pink, orange, purple, cream, fuchsia, redbud, black, brown, grey, navy blue.

for Coating &
Decoration
Purposes





WHIPPING CREAM POWDER



WHIPPING CREAM POWDER

Mirpain Vegetable Whipping Cream Powder is an easy to use covering, filling and piping for cakes, desserts and fruit salads. It has a smooth texture, will keep its shape for a longtime. Does not crack, collapse, sour, or turn yellow.

Direction for Use: Mirpain Whipping Cream Powder Mix is whipped with cold water or milk(10-12°C) at high speed for 3-4 minutes. It is recommended to keep the whipped cream in the fridge for 15 minutes before using.

Mirpain Whipping Cream Powder ----	1000g
Water or Milk-----	2000g
Total Weight -----	3000g

Package: 5 kg, 10 kg, 25 kg craft bag

Assortments: Neutral, chocolate and strawberry



CREAM PATISSERIE POWDER

A classic confectioner's custard which can be pre-made well ahead without losing any of its freshness. It will not sour or water.

Direction for Use: Mirpain Cream Patisserie Powder is whipped together with either water or milk at high speed for 3 minutes.

Mirpain Cream Patisserie Powder ---	1000g
Water or Milk -----	2500g
Total Cream Weight -----	3500g

Package: 5 kg, 10 kg, 25 kg craft bag

Assortments: Cold & Hot Applications





SPONGE CAKE POWDER

Mirpain Sponge Cake Powder is a special premix for making sponge cakes with high volume, even crumb structure and long shelf-life.

Direction for Use:

Mirpain Sponge Cake Powder Mix ---1000g

Egg ----- 750g

Water-----100g

Net Weight -----1850g

Oven Temperature----- Approx. 180°C

Cooking Time ----- 40-45 minutes

Package: 5 kg, 10 kg, 25 kg craft bag

Assortments: Neutral & Cocoa



RED VELVET MIX

With Mirpain Red Velvet Mix, you can easily obtain the red velvet cake which is very fashionable and popular nowadays. It has never been so practical to obtain velvety, homogeneous and voluminous velvet cakes.

Direction for Use:

Mirpain Red Velvet Powder Mix-----1000 g

Egg----- 750 g

Water-----100 g

Total Mix-----1850 g

1. Add Mirpain Red Velvet Sponge powder mix, egg and water to the bowl.
 2. Mix at low speed for 1 minute.
 3. Then, mix at high speed for 6 minutes
 4. Place into molds.
- Heat at 180°C for 35-40 minutes (Based on the type of oven)

Package: 5 kg, 10 kg, 25 kg craft bag



Muffin Cake Mix

A cake mix rich of varieties, excellent flavor, smooth pore structure and long-lasting freshness.

Direction for Use: Mirpain Muffin Cake Mix-----1000g

Egg-----360g

Oil-----320g

Water -----200g

Total Weight-----1880g

Oven temperature-----Around 180°C

Baking time-----35-40 minutes

The oil used in making the muffin mix can be as solid as well a solid-liquid mixture.

Package: 5 kg, 10 kg, 25 kg craft bag



Macaron Powder Mix

Mirpain Macaron Mix is used for preparing standard macaron having high volume, homogeneous pore structure and long shelf life.

Direction for Use:

Mirpain Macaron Powder Mix----- 1000 g

Water (50-55°C)----- 200 g

Total Mix----- 1200 g

Method: All-in

Mix at slow speed for 1 min.

Then, mix at high speed for 4 min.

Oven Temperature: 150 °C Baking Time: 13-15 minutes
(120-126 pieces/1 kg powder mix)

Package: 5 kg, 10 kg, 25 kg craft bag





CAKE AUXILIARY PRODUCTS

Baking Powder

This is an ideal raising agent for all types of pastries

Direction for Use: The dosage is 0.5-1%.

The baking powder is added to directly to dry ingredients and blended well.

It is inedible without being cooked.

Package: 5 kg, 10 kg, 25 kg craft bag



Sugar Vanillin

Indispensable flavour for pastries.

Direction for Use: Dosage: 1kg of vanillin to 100 kg flour.
Dosage can be varied according to taste.

Package: 5 kg, 10 kg, 25 kg craft bag



CHARLOTTE BAVAROIS POWDER

Mirpain Charlotee Bavaois powder is a special premix for making delicious and light pastries.

Direction for Use:

Mirpain Charlotte Bavaois Powder Mix -----1000 g
Water (25'C) -----1500 g
Whipped Whipping Cream -----2500 g

Dissolve the Charlotte Bavaois Powder in water and mix it with Whipped Cream in two additions. Keep refrigerated.

Package: 5 kg, 10 kg, 25 kg craft bag

Assortments: Chocolate, neutral, raspberry, strawberry, kiwi, banana, lemon, tiramisu, pineapple.





PASTRY POWDER MIXES

Cream Caramel

Powder premix to prepare light, delicious and practical desserts.

Direction for Use:

1000 g Mirpain Cream Caramel Powder added to 4000 g of boiling water.
Boil for 1 min, fill into caramel spilled pots. When cool then refrigerate.

Package: 5 kg, 10 kg, 25 kg craft bag.



Croissant Mix

Powder mixture to prepare leafing croissant with high volume and long shelf life.

Direction for Use:

Mirpain Croissant Powder Mix-----	500 g
Water(5°C)-----	220 g
Pastry Margarine-----	26,5 g
Yeast-----	16 g
Total Weight-----	762,5 g

1. Add water, yeast and croissant powder mix and knead the dough at slow speed for 2-4 min.
2. Add 26,5 g pastry margarine and knead the dough at medium speed for 2-4 min.
3. Let the dough rest for 10 min.
4. Roll the dough and margarine 1x3
5. Let the dough rest for 15 min. In refrigerator.
6. Pin the dough down to a thickness of 4 mm and 36 cm wide
7. Cut the dough into two lengths each 16 cm wide
8. Cut the dough in triangles.
9. Form the dough pieces to croissants.
10. Baking Time: Steam on insertion 5 sec. 15-20 min at 200-220°C.

Package: 5 kg, 10 kg, 25 kg craft bag.



Chocolate Drink Powder

With Mirpain Chocolate Drink Powder, you can make your milk more fun.
You can prepare amazing and delicious drinks with its real cocoa content.

Direction for Use: 14,3g powder is added to 250 ml milk.

Package: 5 kg, 10 kg, 25 kg craft bag.



Cheese Cake

Powder mix to prepare a delicious and practical cheesecake.

Direction for Use: Mirpain Cheese Cake Powder -----1000g
Water-----250g (25°C)
Whipped whipping cream-----1000g
Mild Cream Cheese -----250g
Total Weight-----1700g

Package: 5 kg, 10 kg, 25 kg craft bag



Pancake

Powdered premix to prepare practical and delicious pancakes.

Direction for Use: Mirpain Pancake Powder Mix --- 1000 g
Milk ----- 1500 g
Total Weight ----- 2500 g

Add the milk to the Pancake Powder and mix to smooth batter.
Rest the batter. Use a hot pan to cook the pancakes.

Package: 5 kg, 10 kg, 25 kg craft bag.

Waffle

Powdered premix to prepare delicious waffles.

Direction for Use: Mirpain Waffle Powder Mix ----- 1000 g
Water ----- 1000 g
Total Weight ----- 2000 g

Blend the powder and water together and mix to a smooth batter.
Rest the batter. The mixture is cooked in a waffle machine
according to instruction.

Package: 5 kg, 10 kg, 25 kg craft bag.





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