

Decoration in perfection

TOPPING



Raspberry



Caramel



Strawberry



Chocolate

new in assortment



contains 15% raspberry pulp

Raspberry

Dessert sauce

Framboise · Frambuesa ·
Lampone · Framboos · Малина ·
Málna · Ahududu · Zmeură

TOPPING



PASTAROM

PASTAROM

TOPPING

Crowning finish for your dessert creations

Raspberry

new in assortment



contains 15% raspberry pulp

Caramel



contains 25% caramel

Strawberry



contains 33% strawberry pulp

Chocolate



with high-quality cocoa powder

The four best-selling kinds for dessert and ice cream toppings with strong, characteristic flavours are now available in improved and trusted Pastarom quality.

Just put Pastarom Topping on any ice cream dish, it will not run off.

Easy to handle - great to taste.

The new bottle with recessed grip and pyramid nozzle guarantees a safe and easy handling.

Pastarom Topping: our answer for all those users, who are looking for shining, intensive and strongly flavoured dessert sauces. Our new shooting star **Raspberry**: a dark red fruit sauce with 15% raspberry pulp for heavenly creations. Or our dark temptation **Caramel** with the fine aroma of strong roasted caramel and a slightly vanilla note. Summery **Strawberry** with 33% strawberry pulp for a real fruit blast. The tremendous taste of dark **Chocolate** in one topping with tempting gloss and perfect consistency.

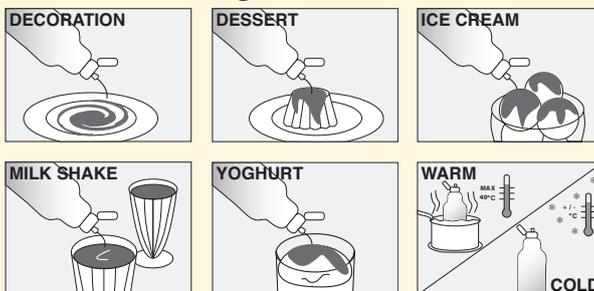
Unlimited applications

The applications are unlimited, as decoration for

- Ice cream sundaes
- Desserts
- Dessert mirrors
- Milk shakes
- Mousses
- Creams
- Yoghurt
- Cocktails
- Waffles/Crêpes
- Pudding

The shelf-life is 12 to 18 months.

No artificial flavourings are used.



A lot of handling advantages

Universal Player



Pyramid nozzle

- Tailorable to cut (from 1,2 to 3 mm)
- Different dosage strength
- Dosage just like the user wants
- Non-drip pouring
- Clean application
- Precise dosage

Recessed grip

- Easy handling
- Good hold, anti-slip
- Safe handiness
- Squeeze capable