

wurth

ESSENZIELL SEIT 1934



PRODUCT CATALOGUE

EDITION 07



ESSENTIAL SINCE 1934

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Dear Business Partner,

The company Wurth was founded in 1934 by my grandfather, Josef.

As a result, we have been operating as a production company for 91 years – an achievement made possible not only by our high quality standards but, above all, by your loyalty and commitment.

I would like to express my sincere gratitude to you for that! I am pleased to present to you the new product catalogue, organized in clearly defined sections, once again this year.

We have settled into our new location in Wiener Neustadt, and I would like to provide you with a brief overview of our production capabilities, services and quality control.

We carefully select the best Austrian raw materials, sourced regionally or nationally. Our production takes place exclusively in Austria. It is our commitment to not only maintain our already high level of quality but also to continually and sustainably improve it.

With our modern laboratory, we maintain our pioneering role in product development. We are **IFS** and **organic** certified, subjecting our products to strict controls, making every raw material and production step traceable to its origin.

We are also dedicated to equipping our modern production with an ecological, contemporary footprint, incorporating features such as energy from photovoltaics, cooling using our own well water, and the use of electric vehicles.

In this way, we strive to keep the processing of excellent raw materials for you at the forefront of the latest technology using the most advanced methods.

Yours,



Andreas Wurth





Decades of acquired expertise, combined with state-of-the-art technology, enable our laboratory staff, who have been educated through various university studies, to continually develop products – discover new compositions – test and combine various natural products.

Ongoing market research allows us to test new trends as well as revive traditional, almost forgotten elements in our laboratory.

Upon customer request, we undertake various product developments tailored to individual customers, such as special bases for ice cream or unique flavors for punch, and much more.

We conduct all sensory and microbiological examinations for raw material incoming and outgoing inspections, as well as all inspections across the entire product range in our in-house laboratory.



As an additional offering for our customers, we also provide:

- Hygiene and product training
- Analysis and optimization of your products and product range
- Tailored recipe development
- General raw material knowledge
- Practical implementations for the efficient handling of your operations



Our new ice cream laboratory, equipped with the latest machines from the Austrian traditional company Carsan Kältetechnik, not only enables us to test all newly developed compositions in practice but also allows us to offer tailored seminars, coaching sessions, and workshops for our customers and business partners.

Whether you wish to expand your existing knowledge with new ideas and inspiration or if you'd like to book a seminar day for your employees - ice cream makers - to refresh their skills with us, we are always at your disposal, by prior arrangement.

Together, we have the opportunity to refine and test your recipes with new ingredients, as well as experiment with the handling of our high-quality, preferably regional and national raw materials.

We invite you to experience traditional craftsmanship combined with innovative new ideas and trends in practice, to learn from them, and to infuse a fresh breeze into your daily routines.



Our production facility in Wiener Neustadt enables us to produce exceptionally high-quality products, primarily from regional and national raw materials, using state-of-the-art technology.

We are an Austrian family-owned company, with our production and value creation taking place in Austria.

With our relocation, we have nearly doubled our already high production capacity. The sustainably produced goods we offer undergo rigorous control, and every raw material and production step is traceable and transparent thanks to our **IFS and organic certifications**.

We are not only the largest raw material manufacturer for ice cream in Austria but also, among other things, the go-to source for premium punch concentrates and ready-to-drink punch.

We manufacture semi-finished products in liquid, paste, and powder forms.

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We settle for nothing less than the best!

To create our specialties, we use the finest ingredients, e.g. milk from the Austrian Alps and regional fruits.

Our IFS certification and organic certification confirm that only top-quality products are processed, and every step of our work is carried out meticulously and is fully traceable.

This enables us to guarantee Austrian quality at its highest level, meeting the ever-increasing demands of the market.



LEGEND

In this product catalog, we provide you with ample and detailed information about our products.

Here is a brief explanation of the symbols used.



Carton Content

However, most of our products can also be ordered individually!



Content per Package, Bottle, Can ...

However, we are flexible when it comes to package sizes and are happy to accommodate your preferences.



suitable for **cold and/or warm preparation**



The product is entirely plant-based and therefore suitable for **vegan** food.



Gluten-free



Lactose-free



Sugar-free

With this product, you are looking out for the well-being and health of your customers.

DOSAGE

The suggested **dosage guidelines** are for orientation.

As a specialist, you know best how much you want to use.





Our **Vanilla Paste Tahiti**,
won the Silver Medal
at the International Ice Cream
Expo MIG 2018 in Italy!



VANILLA PASTE

Produced in-house using genuine Bourbon vanilla pods. An excellent flavor enhancer for ice cream and desserts.

PRODUCT	ITEM#								DOSAGE
VANILLA PASTE Bourbon (Madagascar)	151.001	12	1 kg						20-30 g / 1 L ice cream base
	151.401	2	5 kg						
VANILLA PASTE with Seed Specks Bourbon (Madagascar)	151.007	12	1 kg						20-30 g / 1 L ice cream base
	151.407	2	5 kg						
VANILLA PASTE TAHITI with seed specks	151.412	2	5 kg						20-30 g / 1 L ice cream base
VANILLA PASTE PREMIUM Pure paste without added vanillin, with visible seed specks.	151.408	2	5 kg						20-30 g / 1 L ice cream base



VANILLA SPECIALTY PRODUCTS

Specialties extracted from fresh pods.

PRODUCT	ITEM#								DOSAGE
ZWA VANILLA 5-fold	350.043	6	1 L						0,5 L / 100 kg
VANILLA POD EXTRACT 3-fold* – made from Bourbon vanilla	227.011	6	1 L						
VANILLA POD EXTRACT TAHITI 3-fold* – our award-winning, natural extract	227.061	6	1 L						
PEKTAROM VANILLA SPECIAL	149.046	6	1 L						5-8 g / 1 kg Mixture
	149.047		5 L						
PEKTAROM VANILLA	149.043	6	1 L						5-8 g / 1 kg Mixture
10er ICE CREAM POWDER VANILLA	508.008	4	2 kg						100 g / 1 L Base mixture
	508.020		15 kg						

* 3-fold = 300 g vanilla pods per 1 L




FROZEN YOGURT

PRODUCT	ITEM#								DOSAGE
FROZEN YOGURT BASE	509.400	4	2.2 kg						2.2 kg + 3.5 L water + 3 L yogurt

Suitable for processing in a soft serve ice cream machine. Please check the machine manufacturer's specifications.




























PREMIUM SOFT SERVE ICE CREAM POWDER

Natural ice cream with an exceptionally high fruit content and an extraordinarily creamy texture.

PRODUCT	ITEM#								DOSAGE
FIX & FERTIG STRAWBERRY	504.007	15	1.2 kg						1.2 kg + 3.5 L water
FIX & FERTIG VANILLA	504.039	15	1.2 kg						1.2 kg + 3.5 L water

COMPLETT SOFT SERVE ICE CREAM POWDER

A wide selection of various tastes with creamy texture.
























PRODUCT	ITEM#								DOSAGE
GREEN APPLE	505.002	15	1.2 kg						1.2 kg + 3.5 L water
BANANA	505.025	15	1.2 kg						1.2 kg + 3.5 L water
STRAWBERRY	505.001	15	1.2 kg						1.2 kg + 3.5 L water
BLUEBERRY	505.026	15	1.2 kg						1.2 kg + 3.5 L water
APRICOT	505.027	15	1.2 kg						1.2 kg + 3.5 L water
PISTACHIO	505.028	15	1.2 kg						1.2 kg + 3.5 L water
CHOCOLATE	505.019	15	1.2 kg						1.2 kg + 3.5 L water
STRACCIATELLA	505.021	15	1.2 kg						1.2 kg + 3.5 L water
VANILLA	505.007	15	1.2 kg						1.2 kg + 3.5 L water
LEMON	505.009	15	1.2 kg						1.2 kg + 3.5 L water

COMPLETT SOFT SERVE ICE CREAM POWDER VEGAN

Our fully vegan soft-serve product.

Upon request, we are happy to offer you additional flavours as purely plant-based alternatives.



ARTIKEL	ART.NR.								DOSIERUNG
ERDBEERE	506.031	10	1.2 kg						1.2 kg + 3.5 L water
MANGO	506.034	10	1.2 kg						1.2 kg + 3.5 L water
SCHOKOLADE	506.033	10	1.2 kg						1.2 kg + 3.5 L water
VANILLE	506.032	10	1.2 kg						1.2 kg + 3.5 L water



Recipe for soft-serve ice cream machines:

Stir well 1 pack with 3.5 liters of water, let it swell for 15 minutes, resulting in the freeze-ready ice cream mix.

































HERE YOU WILL FIND OUR EXQUISITE FRUIT AND CREAM ICE CREAM PASTES IN PREMIUM QUALITY.

In addition to ice cream, our 10er-Eisfrukos are also perfectly suitable for the preparation and flavour enhancement of bakery and confectionery products, as well as creams and many other sweet and pastry dishes.


























FRUIT PASTES (10ER EISFRUKO)

Even without the addition of fresh fruit, you get **ice cream with at least 20% fruit content** using our fruit pastes.
















































PRODUCT	ITEM#								DOSAGE
PINEAPPLE	101.001	12	1 kg						100 g / 1 L base
APPLE	101.004	12	1 kg						100 g / 1 L base
	101.150	2	6 kg						
GREEN APPLE	101.009	12	1 kg						100 g / 1 L base
	101.199	2	6 kg						
BANANA	101.015	12	1 kg						100 g / 1 L base
	101.128	2	5 kg						
PEAR	101.032	12	1 kg						100 g / 1 L base
STRAWBERRY	101.019	12	1 kg						100 g / 1 L base
	101.107	2	5.5 kg						
GRAPEFRUIT	101.003	12	1 kg						100 g / 1 L base
BLUEBERRY	101.031	12	1 kg						100 g / 1 L base
	101.109	2	5.4 kg						
SWEET CHERRY	101.006	12	1 kg						100 g / 1 L base
RASPBERRY	101.034	12	1 kg						100 g / 1 L base
	101.108	2	5.6 kg						
KIWI	101.037	12	1 kg						100 g / 1 L base
	101.110	2	5.3 kg						
MANGO	101.050	12	1 kg						100 g / 1 L base
	101.251	2	5 kg						
PASSION FRUIT	101.049	12	1 kg						100 g / 1 L base
APRICOT	101.052	12	1 kg						100 g / 1 L base
	101.113	2	5.5 kg						
ORANGE	101.064	12	1 kg						100 g / 1 L base
	101.153	2	5.7 kg						
PEACH	101.005	12	1 kg						100 g / 1 L base
PINA COLADA	101.046	12	1 kg						100 g / 1 L base
LEMON	101.088	12	1 kg						100 g / 1 L base
	101.124	2	5.5 kg						
FOREST FRUITS	101.152	2	5.2 kg						100 g / 1 L base
WATERMELON	101.014	12	1 kg						100 g / 1 L base



KIDS & YOUTH FLAVOURS

PRODUCT		ITEM#								DOSAGE
PINK UNICORN Mixture of forest fruits		101.040	12	1 kg						100 g / 1 L base
PINK ELEPHANT with pomegranate		101.029	12	1 kg						100 g / 1 L base
MAX & MORITZ blue ice cream with Tutti-Frutti-flavour		101.058 101.158	12 2	1 kg 6 kg		 	 	 		100 g / 1 L base

CLASSICAL PASTES FOR CREAM TYPES (IOER EISFRUKO)

PRODUCT		ITEM#								DOSAGE
CARAMEL		101.146	12	1 kg						100 g / 1 L base
		101.136	2	6 kg						
HAZELNUT FINE		101.025	12	1 kg						100 g / 1 L base
		101.135	2	5 kg						
HAZELNUT CHUNKY		101.028	12	1 kg						100 g / 1 L base
		101.138	2	5 kg						
MALAGA		101.043	12	1 kg						100 g / 1 L base
		101.117	2	5.6 kg						
MOCCA-PASTE		153.018	12	1 kg						20-30 g / 1 L cream type base
PISTACHIO pistachio content: 20%		101.070	12	1 kg						100 g / 1 L base
		101.123	2	5 kg						
PEPPERMINT PASTE GREEN		148.051	12	1 kg						30-50 g / 1 L base
SALTED CARAMEL		101.039	12	1 kg						100 g / 1 L base
WALNUT PASTE		987.029	12	1 kg						100 g / 1 L base
WHITE TRUFFLE		101.149	12	1 kg						100 g / 1 L base



PURE LINE

PURE LINE

PURE FRUIT PUREE

100% pure fruit puree!

Preservative-free, made shelf-stable through heating, packaged in Bag-in-Box.

Replaces the use of frozen fruits and/or fresh fruit.

The sealed product is storable at room temperature. **Available on request!**



PRODUCT	ITEM#								DOSAGE
PINEAPPLE	102.006	8	1.5 kg						just like fresh fruit
BANANA	102.001	8	1.5 kg						just like fresh fruit
PEAR	102.002	8	1.5 kg						just like fresh fruit
STRAWBERRY	102.003	8	1.5 kg						just like fresh fruit
MANGO	102.011	8	1.5 kg						just like fresh fruit

PURE NUT PASTE

100% pure nut paste! On request!
































PRODUCT	ITEM#								DOSAGE
PISTACHIO	102.051	2	3 kg						80 g / 1 kg base


















AROMA PASTE - SANGELITO

Exquisite aroma pastes, following an original Italian recipe, as a refined flavour enhancer for ice cream, creams, fillings and jellies. **Outstanding taste by using only half of the dosage compared to other market competitors.**

PRODUCT	ITEM#								DOSAGE
BANANA	148.105	12	1 kg						30-50 g / 1 kg ice cream base 20 g / 1 kg jelly base mixture
STRAWBERRY	148.107	12	1 kg						30-50 g / 1 kg ice cream base 20 g / 1 kg jelly base mixture
RASPBERRY	148.111	12	1 kg						30-50 g / 1 kg ice cream base 20 g / 1 kg jelly base mixture
APRICOT	148.123	12	1 kg						30-50 g / 1 kg ice cream base 20 g / 1 kg jelly base mixture
ORANGE	148.125	12	1 kg						30-50 g / 1 kg ice cream base 20 g / 1 kg jelly base mixture
PISTACHIO	148.133	12	1 kg						30-50 g / 1 kg ice cream base 20 g / 1 kg jelly base mixture

SETS

PRODUCT	ITEM#								DOSAGE
„RAFF“ COCONUT ALMOND PRALINE	101.321								
Pasta Bonbon Raff		1	3 kg						75 g / 1 L ice cream base
Variegato Raff		1	3 kg						75-100 g
„BUONO“ CHOCOLATE BAR	101.323								
Pasta Buono		1	3 kg						80 g / 1 L ice cream base
Variegato Buono		1	3 kg						75-100 g



10ER ICE CREAM POWDERED FLAVOURS

Flavoured powder products for cold processing. These are perfectly suited for quick preparation of larger quantities of ice cream with excellent quality when combined with the base mixture (base).

PRODUCT	ITEM#								DOSAGE
CAPPUCCINO	508.016	4	2 kg						100 g / 1 L base
CHEESECAKE	508.026	4	2 kg						100 g / 1 L base
FIOCCO	508.029	4	2 kg						100 g / 1 L base
YOGHURT Greek yogurt	508.017	4	2 kg						100 g / 1 L base
COFFEE	508.002	4	2 kg						100 g / 1 L base
COCONUT	508.010		3 kg						100 g / 1 L base
POPPY	508.003	4	2 kg						100 g / 1 L base
CHOCOLATE	508.004	4	2 kg						100 g / 1 L base
DARK CHOCOLATE 60% cocoa	508.019	4	2 kg						100 g / 1 L base
STRACCIATELLA	508.005	4	2 kg						100 g / 1 L base
TIRAMISU	508.011	4	2 kg						100 g / 1 L base
CURD CHEESE	508.006	4	2 kg						100 g / 1 L base
TRUFFLE chocolate truffle	508.007	4	2 kg						100 g / 1 L base
VANILLA	508.008	4	2 kg						100 g / 1 L base
	508.020		15 kg						
LEMON	508.015	4	2 kg						100 g / 1 L base
























EISMIX - SPRINT PRODUCTS

For high-quality artisanal ice cream, our Eismix is the quick and easy **cold** processing sprint product line! You can use it to create everything from gelatos and mousses to parfaits, milkshakes and even granitas. The sugar and stabilizers in the powder mixture are perfectly balanced for immediate use.

EISMIX - SPRINT-BASE














Ready ice cream base for adding fresh fruit or our outstanding ice cream pastes. Also available in vegan, lactose-free, and gluten-free options!

PRODUCT	ITEM#								DOSAGE
NEUTRAL PLUS for milk gelato super creamy	507.046	15	1 kg						1 kg + 2 L water
NEUTRAL for fruit gelato without citric acid	507.018	15	1 kg						1 kg + 2 L water
NEUTRAL for lactose- and gluten-free ice cream *	507.020	12	1.33 kg						1.33 kg + 2 L water
NEUTRAL sugar free & vegan *	 507.522		15 kg						1 kg + 2 L water

* Tested and approved according to Regulation (EC) No 41/2009

EISMIX - READY-MADE SPRINT ICE CREAM BASE

These **flavoured** ice cream powders come pre-mixed with ice cream stabilizer, sugar, and milk powder. Just mix, let it soak for 15 minutes, and then into the freezer it goes.

PRODUCT	ITEM#								DOSAGE
CHOCOLATE	507.010	15	1 kg						1 kg + 2 L water
LEMON	507.015	15	1 kg						1 kg + 2 L water
VANILLA	507.014	15	1 kg						1 kg + 2 L water





WHAT IS EQ_u?

EQ_u is the first sugar without sugar!

EQ_u is a revolutionary sugar substitute. It combines dietary fibers, chosen for their health benefits and excellent characteristics as a sugar replacement.

- 75% fewer calories
- 1:1 exchange with sugar
- 98 kcal per 100 grams
- Natural & Healthy ingredients

EQ_u contains a combination of specific fibers that are well-suited for the production of ice cream due to their health value and excellent sugar replacement characteristics.

EQ_u imparts sweetness and structure to the products in which it is used like sugar. It can be exchanged 1:1 with sugar without losing its technical properties.

EQ_u owes its sweet taste mainly to the fibers used. For an identical taste experience, we add a sweetener. It is Steviol glycosides, a substance from sugar with a closely comparable sweet profile.

"Pleasure without guilt."

The fibers not only provide sweetness and structure but also offer a range of health benefits and prebiotic effects. Fibers are healthy: they serve as a food source for good bacteria, promoting a healthy gut flora.

Moreover, there is a significant reduction in calories. Therefore, diabetics can safely use the product.

EQ_u is also gluten-free.

ADVANTAGES OF EQ_u

- **Naturally derived fiber-based sugar substitute**
- **100% identical taste, sweetness, and mouthfeel as traditional sugar**
- **75% fewer calories than sugar**
- **1:1 weight ratio with sugar**
- **Non-GMO, gluten-free, vegan**
- **Suitable for diabetics**
- **Suitable for many product applications, maintaining structure, texture, and sweet taste**

TIPS FOR USING EQ_u

EQ_u can be used in almost all recipes that call for sugar.

EQ_u replaces sugar in a 1:1 ratio, so you don't need to make any changes to your recipes.

If your recipe calls for 100 grams of sugar, simply replace it with 100 grams of EQ_u.

SUGAR SUBSTITUTE

Sweetener made from natural ingredients.

Easily replace sugar 1:1 without altering your recipe.

Specially designed for ice cream production and has the same technical properties as sugar.



PRODUCT

ITEM#



DOSAGE

EQ_u SUGAR SUBSTITUTE

986.046

7 kg



1:1 like sugar



EISMIX-ICE CREAM BASE SUGAR FREE

The complete ice cream base for all requirements:
Vegan, gluten-free, lactose-free, and sugar-free all in one!
Tested and approved according to Regulation (EC) 41/2009.



PRODUCT	ITEM#								DOSAGE
EISMIX NEUTRAL <i>sugar free & vegan</i>	507.522	15	kg						1 kg + 2 L water

EISMIX-ICE CREAM BASE WITHOUT ADDED SUGAR

Complete ice cream bases with sugar substitute, including ice cream stabilizer and milk powder.




























PRODUCT	ITEM#								DOSAGE
BASE without added sugar <i>for fruit gelato</i>	509.500	15	1 kg						1 kg + 2 L water
BASE without added sugar <i>for milk gelato</i>	509.501	15	1 kg						1 kg + 2 L water



SPECIAL PRODUCTS FOR VEGAN ICE CREAM PRODUCTION

Follow the trend and create purely plant-based ice cream with our products!
Many of our pastes are suitable for making vegan ice cream.

































PRODUCT		ITEM#								DOSAGE
EISMIX NEUTRAL <i>für lactose- and gluten-free ice cream</i>		507.020	12	1.33 kg						1.33 kg + 2 L water
EISMIX NEUTRAL <i>sugar free & vegan *</i>		507.522		15 kg						1 kg + 2 L water
PREMIUM ICE CREAM BASE <i>for vegan ice cream</i> Especially shelf-stable Base 110		509.444		9 kg						Use 110 grams of base powder and 200 to 250 grams of sugar per 1 liter of water or milk substitute product.
CREMINO PLUS Ice cream additive for a creamy texture, increased overrun, and shelf stability. Completely plant-based!		509.021		10 kg						1 teaspoon per 1 liter of ice cream base, simply add it to the ice cream mixture.

* Tested and approved in accordance with Regulation (EC) 41/2009.



OUR STABILIZERS

are tailored for various production methods (cold and hot processing) and are adapted to the fat content present in the ice cream mixtures. They are suitable for all ice cream machines, easy to dissolve, and neutral in flavour.

PRODUCT	ITEM#								DOSAGE
WARM SOLUBLE 2-9%	509.106	15	1 kg						3-6 grams per 1 litre of ice cream base, pre-mixed with sugar, stir into the warm mixture at 40°C or above
For pasteurization with a fat content in the finished ice cream mix of 2-9%.									
Specialty: Emulsifier and stabilizer ratio suitable for traditional ice cream bases with whole milk.									
WARM SOLUBLE 8-16%	509.107	15	1 kg						3-6 grams per 1 litre of ice cream base, pre-mixed with sugar, stir into the warm mixture at 40°C or above
For pasteurization with a fat content in the finished ice cream mix of 8-16%.									
Specialty: Increased emulsifier content for the additional addition of fats (butter, cream, vegetable fat).									
COLD SOLUBLE NEUTRAL	509.104	15	1 kg						3-6 grams per 1 litre of ice cream base, pre-mixed with sugar
For making ice cream base via the cold process with a fat content in the finished mix of 0-6%.									
Specialty: High stabilizer content									
ULTRA Stabilizer NEUTRAL	509.108	15	1 kg						3-5 grams per 1 litre of ice cream base, pre-mixed with sugar
UNIVERSAL Stabilizer	509.111	15	1 kg						4-6 grams per 1 litre of ice cream base, pre-mixed with sugar

EFFECT IN ICE CREAM:

First-class creaminess and soft texture. Good, smooth consistency. Short and smooth structure. Fine air distribution. High water-binding capacity. Prevents the formation of coarse ice crystals. Good fat binding. Good melt behavior. Controllable overrun (air inclusion). Suitable for fruit and dairy ice cream.

BASES

Essential for the production of artisanal ice cream.

A good base is essential for the production of artisanal gelato. It offers numerous advantages, including extended shelf life, consistent high quality, and a well-balanced base. All our bases provide the necessary balance in terms of different sugars, fats and solids to ensure optimal texture, creaminess and scoopability of the gelato. We offer a wide range of bases for both hot and cold processing, which can be personalized in various ways to meet individual consumption needs. See the section on "Your Very Own Ice Cream Base."

Hot Processing Base

Our hot processing bases are powdered products with a specially developed ingredient formula that is activated by heat. A mixture prepared with heat has a much softer and more intense flavour because heat serves as a flavour enhancer.

All hot processing bases must be pasteurized before freezing. During pasteurization, the milk is first heated to 35-40 degrees Celsius in the pasteurizer. After this heating process, the dry or solid ingredients (base, sugar, texture improver, cream, butter) are added. Once the mixture (base) reaches a temperature of 85 degrees Celsius, it is cooled back down to +4 degrees Celsius for approximately 1.5 hours in the pasteurizer.

Once the base has reached the desired maturation level, the amount needed to make a flavour is taken, and the respective flavouring agent is added (ice cream pastes or ice cream powder). This is thoroughly mixed with an immersion blender and then placed in the ice cream machine for freezing.


















Cold Processing Bases

The cold processing bases have been developed for you if you are looking for a quick method for gelato production where a larger quantity of gelato can be made without compromising on taste. The application of these bases was created to bypass pasteurization, thus saving labour and labour costs. These bases are particularly suitable for artisanal gelato production, as each gelato maker can personalize their recipe using these bases. When making gelato with the cold processing method, it only requires careful mixing of the ingredients. Afterward, the mix needs to rest (soak) for about 15 minutes and be mixed again before being frozen in the ice cream machine.

All cold processing bases can also be pasteurized as desired.

PREMIUM ICE CREAM BASE

Special ice cream bases (enhanced stabilizers) for the production of high-quality, shelf-stable ice masses with or without cream.

PRODUCT	ITEM#								DOSAGE
PREMIUM CREAM TYPE ICE CREAM BASE Base 40	509.041	4	2 kg						40 grams of base powder and 200 to 250 grams of sugar per 1 liter of whole milk. The use of an additional 125 ml of cream is optional. Pasteurize the mixture.
PREMIUM FRUIT ICE CREAM BASE Base 50	509.441	4	2 kg						50 grams of base powder and 250 grams of sugar per liter of water or skim milk. (When using milk products, pasteurize the mixture.)
PREMIUM ICE CREAM BASE for vegan ice cream Base 110	509.444		9 kg						110 grams of base powder and 200 to 250 grams of sugar per 1 liter of water or milk substitute product.

YOUR VERY OWN ICE CREAM BASE TAILORED TO YOUR PREFERENCES

Essential for the production of genuinely handcrafted ice cream.

Talk to us about producing your base mixtures in state-of-the-art dry blending and filling facilities, maintaining the highest levels of quality and hygiene!

With 90 years of experience, development, and practical expertise, we can provide all the raw and auxiliary materials required for ice cream production, including stabilizers, emulsifiers and fruit preparations.

Your benefits:

- No weighing and mixing of individual ingredients (time-saving and reduces sources of error)
- No need for separate raw material procurement and inventory management
- Take advantage of our cost-effective raw material procurement prices
- Price stability for your budgeting
- Consistent quality at all times
- Highest hygiene standards with IFS certification

Upon request, we can pre-mix your personalized base mixtures and fill them in your desired package sizes, ranging from 1 kg to 40 kg.

Our product development department is also ready to assist you in creating new blends and varieties.

















Get to know us and experience our offerings firsthand at our new location!





ICE CREAM ADDITIVES - TEXTURE ENHANCERS

Our top products for especially creamy and flavorful ice cream.







































PRODUCT	ITEM#								DOSAGE
CREMBELLA For especially creamy ice cream (dairy-based).	509.001	4	2 kg						just add 30 g / 1 L of the ice cream base
	509.050		15 kg						
CREMINO PLUS Ice cream additive for a creamy texture, increased overrun and shelf stability. Completely plant-based!	509.021		10 kg						1 teaspoon / 1 L ice cream base just add to the ice cream base
FRUTTA FORTE Intensifies the fruit flavour. Stable in acidic mixtures. Increases overrun.	509.029	4	2 kg						just add 30 g / 1 L of the ice cream base
	509.051		15 kg						














VARIEGATE

Most products in the line are enriched with fruit pieces.

The high-quality sauces can be used for marbling ice cream and soft serve, garnishing pancakes and waffles, and as fillings for cakes and desserts.

PRODUCT	ITEM#								DOSAGE
AMARENA	169.521	2	4 kg						approx. 100 g / 1 L frozen ice cream
APPLE STRUDEL	169.528	2	4 kg						approx. 100 g / 1 L frozen ice cream
CARAMEL	169.515	2	4 kg						approx. 100 g / 1 L frozen ice cream
BLACK CURRENT	169.522	2	4 kg						approx. 100 g / 1 L frozen ice cream
COOKIES New recipe! palm oil free	101.320	2	3 kg						approx. 100 g / 1 L frozen ice cream
DUBAI-STYLE Pistacchio with kataifi palm oil free	169.534	2	4 kg						approx. 100 g / 1 L frozen ice cream
DULCE DE LECHE milk caramel	169.531	2	4 kg						approx. 100 g / 1 L frozen ice cream
APRICOT	169.525	2	4 kg						approx. 100 g / 1 L frozen ice cream
NUT-NOUGAT palm oil free	169.535	2	4 kg						approx. 100 g / 1 L frozen ice cream
PISTACCHIO palm oil free	169.533	2	4 kg						approx. 100 g / 1 L frozen ice cream
FOREST FRUITS	169.526	2	4 kg						approx. 100 g / 1 L frozen ice cream
PLUM	169.527	2	4 kg						approx. 100 g / 1 L frozen ice cream

CHOCOLATE GLAZE











PRODUCT	ITEM#								DOSAGE
SPECIAL GLAZE FOR STRACCIATELLA ICE CREAM Setting chocolate glaze for chocolate chips in your ice cream. 100% Belgian chocolate.	110.011	10	1 kg						


















COFFEE ESSENCE

Never has the production of iced coffee been easier and more delicious! The exquisite selection of beans and the meticulous processing in our facility make our coffee essence Sao Paulo a true delight.

With our coffee essence, you can achieve the highest quality in a simple and quick manner!

PRODUCT	ITEM#								DOSAGE
COFFEE ESSENCE SAO PAULO delicious iced coffee made easy	352.001	6	1 L						For iced coffee mix 1:3 bis 1:5 with water. Optionally, refine with vanilla ice cream

COFFEE SPECIALITIES

PRODUCT	ITEM#								DOSAGE
IRISH COFFEE Concentrate	328.001	6	1 L						1:3 with water
MOCCA-PASTE For coffee ice cream and creams with a very intense flavour	153.018	12	1 kg						20-30 g / 1 L milk gelato base
























ESSENZIELL SEIT 1934

MilchMix
Basis

MILKSHAKE BASE

The simplest solution for high-quality milk-based drinks without special shake machines.
 Wurth Milkshake Base is the natural base for milkshakes and cocktails with over 50% fruit content.

Unlike artificial syrups, this top-quality product is natural, liquid fruit pulp that is simply stirred into milk.

PRODUCT	ITEM#								DOSAGE
BANANA	168.005	12	1 kg						30-50 g / 250 ml milkshake
STRAWBERRY	168.007	12	1 kg						30-50 g / 250 ml milkshake
MANGO	 168.008	12	1 kg						30-50 g / 250 ml milkshake
VANILLA	168.025	12	1 kg						30-50 g / 250 ml milkshake

ACCESSORIES





















DOSING PUMP	990.007	30 ml per stroke
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DOLCE DESSERT SAUCES (TOPPINGS)

These delicious toppings are excellent for enhancing your pancakes or crepes, desserts, or ice cream sundaes. The convenient dispensing bottles allow for quick and easy decorating.




















The highest chocolate or fruit content on the market.

PRODUCT	ITEM#								DOSAGE
CARAMEL	169.203	10	1 kg						
STRAWBERRY	169.207	10	1 kg						
COCOA	169.213	10	1 kg						
CHOCOLATE	169.217	10	1 kg						












Upon request and with the appropriate minimum order quantity,
we can produce all flavours with 30% less sugar
while maintaining the same taste and consistency for you.














CHOCOLATE & NUTS

PRODUCT	ITEM#								DOSAGE
CHOCOLATE CHIPS	986.080	4	1 kg						
CHOCOLATE CHIPS WHITE	986.081	4	1 kg						
CARAMELIZED WALNUTS	979.064	24	500 g						
HAZELNUT BRITTLE	979.065	10	1 kg						













CHESTNUT PUREE

PRODUCT	ITEM#								DOSAGE
FINEST WURTH CHESTNUT PUREE More content! No preservatives!	979.019	12	900 g						

AMARENA

PRODUCT	ITEM#								DOSAGE
AMARENA CHERRIES Fruit filling weight: 3.5 kg	979.205	4	5 kg						

ALCOHOLIC SPECIALITIES




















































PRODUCT	ITEM#								DOSAGE
MALAGA WINE 14,3 %Vol.	981.002	6	1 L						



BAKING FLAVOURS

PEKTAROM SPECIAL QUALITY

With our traditional Pectarom products, we offer you heat-resistant, uncolored flavours for flavouring doughs and batters.

PRODUCT	ITEM#								DOSAGE
BUTTER	149.002		5 L						5-8 g / 1 kg base
MALAGA	149.017		5 L						5-8 g / 1 kg base
RUM	149.034	6	1 L						5-8 g / 1 kg base
	149.035		5 L						5-8 g / 1 kg base
CREAM	149.037	6	1 L						5-8 g / 1 kg base
VANILLA	149.046	6	1 L						5-8 g / 1 kg base
	149.047		5 L						5-8 g / 1 kg base
LEMON	149.058	6	1 L						5-8 g / 1 kg base
	149.059		5 L						5-8 g / 1 kg base






































































































PEKTAROM

PRODUCT	ITEM#								DOSAGE
VANILLA	149.043	6	1 L						5-8 g / 1 kg base



FLAVOURS FOR CONFECTIONERY

Our confectionery flavours (ZWA) are perfect for flavouring creams, chocolates, and other sweet treats.

PRODUCT	%VOL.	ITEM#								DOSAGE
PINEAPPLE	49	350.025	6	1 L						0,5 kg for 100 kg
BANANA	36	350.030	6	1 L						0,5 kg for 100 kg
STRAWBERRY	47	350.014	6	1 L						0,5 kg for 100 kg
RASPBERRY	28	350.009	6	1 L						0,5 kg for 100 kg
HONEY	49	350.064	6	1 L						0,5 kg for 100 kg
CHERRY	24	350.052	6	1 L						0,5 kg for 100 kg
CHERRY SPIRIT	33	350.155	6	1 L						0,5 kg for 100 kg
COCONUT	9	350.073	6	1 L						0,5 kg for 100 kg
MARASCHINO	43	350.101	6	1 L						0,5 kg for 100 kg
APRICOT	35	350.028	6	1 L						0,5 kg for 100 kg
PEACH	63	323.078	6	1 L						0,5 kg for 100 kg
PUNSCH	37	350.023	6	1 L						0,5 kg for 100 kg
		350.024		10 L						
RUM	38	350.020	6	1 L						0,5 kg for 100 kg
		350.022		10 L						
CREAM	46	350.070	6	1 L						0,5 kg for 100 kg
CHOCOLATE	50	350.061	6	1 L						0,5 kg for 100 kg
STRACCIATELLA	21	350.157	6	1 L						0,5 kg for 100 kg
VANILLA 5-fold	36	350.043	6	1 L						0,5 kg for 100 kg
WALNUT	61	350.066	6	1 L						0,5 kg for 100 kg
LEMON	65	350.003	6	1 L						0,5 kg for 100 kg



CREAM POWDER

PRODUCT	ITEM#								DOSAGE
PREMIUM VANILLA COLD CREAM POWDER YELLOW	553.236	4	2 kg						Dissolve 1 kg in 2.5 L of water and let it sit for 5 minutes For filling donuts, use 3 L of milk for 1 kg of powder
The cold cream powder is characterized by high freeze resistance and baking stability. Therefore, it is suitable for a wide range of frozen bakery and confectionery products.									
STELLA CREAM POWDER coloured	553.004	4	2 kg						5-8 g / 1 kg base

PASTRY GLAZE & CAKE SOAK

PRODUCT	ITEM#								DOSAGE
PASTRY GLAZE 83 %Vol.	353.041	6	1 L						
CAKE SOAK CHERRY 15 %Vol.	151.004	6	1 L						


















LEMON PRODUCTS

PRODUCT	ITEM#								DOSAGE
ASTRA ZITRON	118.016	6	1 L						
A high-quality product with natural lemon peel distillate and real lemon oil, used for adding acidity to hot and cold beverages, salads, etc.									
CITRIC ACID SOLUTION 50%	185.001	6	1 L						



RUM SPECIALITIES























No matter whether for refining punch or baked goods, high-quality domestic rum is indispensable in many applications. We are proud to produce it according to our family recipe for many decades.

PRODUCT	%VOL.	ITEM#								DOSAGE
INLÄNDER RUM	38	328.403		10 L						
BAKING ADDITIVE	22.5	328.019		10 L						

DENATURATED RUM

When rum is used for baking purposes, you can also use denatured alcohol. Even though the rum becomes undrinkable through this process, the flavor in your creations remains impeccable.




























By using denatured rum, you can reduce your cost by the alcohol tax of up to €4.56 per liter of rum (in Austria). All you need for this is a permit from your customs office.

PRODUCT	%VOL.	ITEM#								DOSAGE
RUM denaturated with Xanthan	38	328.201		10 L						
RUM denaturated with salt	38	328.202		10 L						
RUM denaturated with salt	22.5	328.203		10 L						

We can also denature other spirits for you to reduce your costs. We would be happy to provide personal guidance and advice on this matter.































PASTRY LIQUEURS

The strongly concentrated pastry liqueurs are particularly intense in flavour and, therefore, ideal for use in praline fillings.









































PRODUCT	ITEM#								DOSAGE
COINTREAU concrete 60 %vol.	981.003	6	1 L						
RASPBERRY 60 %vol.	328.505	6	1 L						
CHERRY 60 %vol.	328.503	6	1 L						
BRANDY 60 %vol.	328.504	6	1 L						



NATURAL FOOD COLOURING, LIQUID

PRODUCT	ITEM#			    
YELLOW beta-carotene 1.3 %	955.002	10	1 kg	    
ORANGE-RED sweet pepper extract 20.000 CU	955.008	10	1 kg	    
RED carmin 5%	955.001	10	1 kg	   
RED carmin 10%	955.006	10	1 kg	   
VIOLET-RED black carrot extract	955.007	10	1 kg	    

NATURAL FOOD COLOURING, POWDER














PRODUCT	ITEM#			    
YELLOW / ORANGE beta-carotene 1.7 %	955.003 955.103	10	1 kg 100g	    
LEMON YELLOW * safflower extract	955.010 955.110	10	1 kg 100g	    
YELLOW curcumin 0,65%	955.011 955.111	10	1 kg 100g	    
GREEN copper-chlorophyllin 1.5 %	955.005 955.105	10	1 kg 100g	    
RED carminic acid 50%	955.012 955.112	10	1 kg 100g	   
RED / PINK * pink antho	955.004 955.104	10	1 kg 100g	   
BLACK * coconut ash	754.215 754.205	10	1 kg 100g	    

* Available in liquid form upon request















FOOD COLOURING, LIQUID

These colourings contain salt.

PRODUCT	ITEM#			    
BLUE ^{2 3}	754.005	6	1 L	 ● ● ● ● ●
EGG YOLK YELLOW ¹	754.002	6	1 L	 ● ● ● ● ●
STRAWBERRY RED ¹	754.003	6	1 L	 ● ● ● ● ●
GREEN ^{1 2 3}	754.004	6	1 L	 ● ● ● ● ●
RUM BROWN ¹	754.017	6	1 L	 ● ● ● ● ●
STRAWBERRY RED, EGG YOLK YELLOW, GREEN ^{1 2 3} Mixed pack of three	754.332		10ml each	 ● ● ● ● ●

FOOD COLOURING, POWDER

These colourings contain salt.

PRODUCT	ITEM#			    
BLUE ^{2 3}	754.149	10	1 kg	 ● ● ● ● ●
	754.146		100 g	
EGG YOLK YELLOW ¹	754.127	10	1 kg	 ● ● ● ● ●
	754.124		100 g	
LEMON YELLOW ¹	754.123	10	1 kg	 ● ● ● ● ●
	754.120		100 g	
GREEN ^{1 2 3}	754.145	10	1 kg	 ● ● ● ● ●
	754.142		100 g	
STRAWBERRY RED ¹	754.133	10	1 kg	 ● ● ● ● ●
	754.130		100 g	

¹ Label-required Azo colouring.

We do not recommend using these food colours for ice cream production.
Before using, check your codex permissions.

































² not acid-resistant

³ not resistant to daylight



OIL SOLUBLE FOOD COLOURINGS

Conventional dyes for coloring fatty masses like chocolate.

PRODUCT	ITEM#							
CHINOLIN YELLOW ¹ rich, dark yellow	754.505	10	1 kg					
COCHENILLE RED ¹ bright red	754.501	10	1 kg					
INDIGOTIN ^{2 3} jeans blue	754.504	10	1 kg					
ORANGE ¹	754.502	10	1 kg					
GREEN ^{1 2 3}	754.503	10	1 kg					

¹ Label-required Azo colouring.

We do not recommend using these food colours for ice cream production.

Before using, check your codex permissions.

² not acid-resitant

³ not resitant to daylight

CARAMEL COLOURING





































PRODUCT	ITEM#							
CARAMEL COLOURING	986.016	12	1 kg					

























PUNCH CONCENTRATE

For decades, we have been producing our well-known house punch according to an old family recipe.

We only use selected ingredients, allowing you to delight your customers with high-quality punch with minimal time and cost.

PRODUCT	%VOL.	ITEM#								DOSAGE
PUNCH OF THE HOUSE	32	328.042	6	1 L						1+4 to 1+5 with water
		328.046		5 L						
FOREST FRUITS PUNSH	21	328.146		5 L						1+4 to 1+5 with water
ROAST APPLE PUNCH	19	328.144		5 L						1+4 to 1+5 with water
CREAM PUNCH on request	21	328.148		5 L						1+4 to 1+5 with water
CHERRY PUNCH	23	328.156		5 L						1+4 to 1+5 with water
ORANGE PUNCH	22	328.138		5 L						1+4 to 1+5 with water

NON-ALCOHOLIC PUNCH CONCENTRATE

PRODUCT		ITEM#								DOSAGE
PUNCH OF THE HOUSE alcohol-free		117.019		5 L						1+4 to 1+6 with water
ROAST APPLE PUNCH alcohol-free		117.059		5 L						1+4 to 1+6 with water
ORANGE PUNCH alcohol-free		117.039		5 L						1+4 to 1+6 with water

































We can fill all standard varieties and your personal custom blends ready to drink in various packaging options for you, provided a sufficient order quantity!

We can also achieve the same taste with 30% less sugar!

PRODUCTS FOR REFINING


















For the punch producer. Never again deal with the individual ingredients painstakingly!

With our natural extracts for punch and mulled wine production, we save you a lot of precious time.












PRODUCT	%VOL.	ITEM#								DOSAGE
ORANGE PUNCH ESSENCE with Inländer Rum essence	63	323.028								1 L / 100 L
SPECIAL PUNCH ESSENCE	60	323.029								1 L / 100 L
CINNAMON BARK EXTRACT	60	227.019								as needed
CLOVE EXTRACT	60	227.024								as needed
ASTRA ZITRON		118.016	6	1 L						as needed



MULLED WINE & HOT CIDER SPICE















































PRODUCT	%VOL.	ITEM#								DOSAGE
MULLED WINE SPICE liquid	64,5	323.022								0,5 L / 100 L
HOT CIDER SPICE liquid	22.5	323.024								0,4 L / 100 L

IRISH COFFEE

PRODUCT	%VOL.	ITEM#								DOSAGE
IRISH COFFEE	22.5	328.001	6	1 L						1+3 with water








































READY-TO-DRINK SPIRITS

PRODUCT	%VOL.	ITEM#								DOSAGE
APRICOT	29	328.036	6	1 L						
MAGENBITTER	32	328.039	6	1 L						
APRICOT EXTRA potable spirit	41	328.109	6	1 L						
OBSTLER	44	328.041	6	1 L						
BRANDY	34	328.048	6	1 L						
WILLIAMS PEAR	40	328.120	6	1 L						
VODKA	40	328.052	6	1 L						
CHERRY	45	328.114	6	1 L						



































ESSENCES FOR SPIRITS & LIQUEURS

Here is a small selection of our essences for spirit production. **Many more available!**


























































PRODUCT	%VOL.	ITEM#								DOSAGE
TYPE WILLIAMS PEAR	62	323.038	6	1 L						1:100
APRICOT coulourless , intensive in taste	55	323.311	6	1 L						1:100
APRICOT coulourless , intensive in smell	60	323.122	6	1 L						1:100
CHERRY coulourless	43	323.143	6	1 L						1:100
MAGENBITTER "R"	29	324.034	6	1 L						5:100
SLIBOWITZ (plum)	40	323.105	6	1 L						3:100

RUM ESSENCES

PRODUCT	%VOL.	ITEM#								DOSAGE
INLÄNDER RUM ESSENCE Spezial , mild, slightly sweet, less smoky	60	323.009	6	1 L						1:100
INLÄNDER RUM ESSENCE high aromatic , smoky taste	55	323.025	6	1 L						1:100
INL. RUM ESSENCE "Spez." with Jamaica rum	43	323.101	6	1 L						1:100
INL. RUM ESSENCE Spezial , less ligneous	29	323.118	6	1 L						1:100
JAMAICA RUM, original , limpid	75	981.004	6	1 L						

NATURAL EXTRACTS

Here is a small selection of our natural extracts. **Many more available!**

PRODUCT	%VOL.	ITEM#								DOSAGE
CLOVE EXTRACT	60	227.024	6	1 L						
ELDERFLOWER EXTRACT	40	227.015	6	1 L						
GINGER EXTRACT	76	227.059	6	1 L						
MINT EXTRACT		227.003	6	1 L						
ORANGE PEEL EXTRACT	70	227.026	6	1 L						
PLUM EXTRACT	43	227.009	6	1 L						
VANILLA BEAN EXTRACT 3-fold*	73	227.011	6	1 L						
VANILLA BEAN EXTRACT TAHITI 3-fold*	73	227.061	6	1 L						
CINAMMON BARK EXTRACT	60	227.019	6	1 L						
LEMON BALM EXTRACT	69	227.072	6	1 L						

* 3-fold = 300 g vanilla beans per 1 litre



STELLA LIQUEUR COMPOSITIONS





















































The Stella liqueur compositions are a traditional product of the Wurth family and have been carefully crafted by us for over 90 years. We receive requests from all over the world to send these small bottles for enhancing liqueurs.

PRODUCT	%VOL.	ITEM#								DOSAGE
CHERRY-BRANDY	38	529.020	10	10 g						1:100
		325.211	6	1 L						
STRAWBERRY	37	529.024	10	10 g						1:100
		325.220	6	1 L						
FIREFLY	69	529.028	10	10 g						1:100
		325.205	6	1 L						
INLÄNDER RUM	38	529.034	10	10 g						1:100
		325.218	6	1 L						
PEAR	38	529.040	10	10 g						1:100
		325.214	6	1 L						
CHERRY WITH INLÄNDER RUM	40	529.052	10	10 g						1:100
		325.206	6	1 L						
CARAWAY	46	529.062	10	10 g						1:100
		325.215	6	1 L						
APRICOT	45	529.070	10	10 g						1:100
		325.212	6	1 L						
WALNUT	46	529.076	10	10 g						1:100
		325.201	6	1 L						
ORANGE	64	529.078	10	10 g						1:100
		325.222	6	1 L						
ORANGE RED	63	529.080	10	10 g						1:100
		325.217	6	1 L						
PFEFFERMINT GREEN	60	529.084	10	10 g						1:100
		325.150	6	1 L						
PEACH	43	529.086	10	10 g						1:100
		325.219	6	1 L						
SPECIAL - INLÄNDER RUM mit Jamaika-Rum	61	529.090	10	10 g						1:100
		325.213	6	1 L						
VANILLA	45	529.098	10	10 g						1:100
		325.216	6	1 L						



ESSENTIAL OILS

With years of experience, we have assembled a collection of natural essential oils for use in the cosmetics, pharmaceutical and food industries. **Many more available!**

PRODUCT	ITEM#								DOSAGE
NOBLE FIR OIL	476.024	6	1 L						
EUCALYPTUS OIL	476.028	6	1 L						
LAVENDER OIL	476.134	6	1 L						
LEMONGRASS OIL	476.047	6	1 L						
ORANGE OIL <i>sweet la Italian</i>	476.054	6	1 L						
ORANGE OIL <i>sweet californica</i>	476.055	6	1 L						
ROSE OIL	476.062	6	1 L						
LEMON OIL <i>la</i>	476.017	6	1 L						
LEMON OIL <i>Moroccan</i>	476.087	6	1 L						



ESSENTIAL SINCE 1934

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