

# Cereform

naturally inspired icings



A range of versatile ready to use fudge icings



# Dip into Cereform

**Cereform** the market leading ingredients company is dedicated to the baking industry. Continuously striving to deliver innovation in ingredients and technical solutions, Cereform helps to make the job of the baker easier and results in amazing products that consumers can enjoy.

We offer a range of versatile icings available in numerous flavours, the applications are endless...  
***the only limit is your imagination.***



“ Using only natural flavours and colours has been challenging however the results are really exciting ”

Lona Greenwood, Icings Development Manager

# What's your flavour

## Chocolate



Sensuous and decadent. This rich creamy chocolate icing perfectly melds the richness of cocoa with a smooth textured icing. Sensationally sweet, the flavour is like being draped in velvet. Seamlessly smooth, light and delectable.

## Dark Chocolate



Rich hues of the intense flavour of pure cocoa beans, giving a sense of satisfaction and well-being. Dark and luxurious for a smooth decadent taste experience.

## Strawberry



Reminiscent of an English summer day. The natural strawberry flavour offers an intense explosion on the palate of this favourite summer fruit and is certain to make this a natural favourite.

## Coffee



Like a rich creamy morning cappuccino. This icing gives an intense coffee hit. Light and smooth like a truly fabulous blend of roasted beans this natural icing is simply magic.

## Lemon



Bursting with a citrus zing. This icing boasts a sharp fresh aroma of lemons. The refreshing flavour is slightly tart whilst tantalisingly sweet. This elegant icing dances across the tongue.

## Vanilla



It's a thriller in vanilla. The creamy light texture of this icing is subtly enhanced by natural undertones of vanilla. The light smooth appearance only adds to its appeal. A classic favourite that uses the finest vanilla extract to create a well rounded flavour.

## Caramel



Notes of molasses, sugar and buttery goodness. Think butterscotch with a silky smooth texture. This alluring icing created in a warm brown tone is a caramel coloured winner.

“ *Cereform is passionate about creating the very best icings* ”

# It's all in the mix

## Customised

Cereform prides itself on service and giving customers exactly what they require. That is why we are happy to offer a customised service. Using our experience we can offer you a tailor made icing or filling that will be designed specifically for you and your application. Simply contact us and we will create your own bit of magic.



## Dusting Sugar

Sugarwhite is a range of versatile dusting sugars for cakes, donuts and pastries.



## Freeze Thaw Stability

Cereform icings have all been stringently tested to ensure that quality and reliability is maintained through a freeze thaw process.



## Toffee and Caramels

Cereform has been manufacturing a range of toffees and caramels for many years including low fat options.



# Apply yourself

## Fudge Icings

Cereform fudge icings are ideal for producing American style fudge cakes with a variety of finishes. Just use your imagination.



## Dipping

Cereform fudge icings are ideal for dipped finishes on donuts, cakes, buns and pastries. They are quick drying and set to a smooth finish.



## Frosting & Butter Cream

With Cereform, making the perfect butter cream couldn't be easier and results in the fluffiest consistency. Fabulous for creating snow effect or simply spreading across cakes for a light smooth finish.



## Enrobing

Simply warm the fudge icing to the required temperature. Perfect for use on gateaux and sponge cakes. Enrobing gives a perfect finish for a true sense of occasion.



# Get in touch with Cereform

“ *Contact us now to take  
the opportunity to enjoy our  
new range of icings* ”

Nick Tyne, Business Controller



For more information about dough conditioners, bread and confectionery mixes and icings please contact us

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