



# Ingredients

## for

# Cannabis Edibles

The Best Edibles Require the Best Ingredients



201.939.5656

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# Glucose Syrup

## Qualities:

- Low Relative Sweetness
- Workability Ease
- Thick Consistency
- Excellent Shelf Life

## In Finished Products it:

- Retains Humidity & Moisture
- Prevents Crystallization
- Acts as a bodying agent



## SUGAR

CT1006	Dextrose <i>Cuisine Tech</i>	8lb Plastic Pail / 1
PA6514	Glucose Powder <i>Pastry 1</i>	11 lb Plastic Pail / 1
PA6592	Glucose Syrup Large <i>Pastry 1</i>	11 lb Plastic Pail / 1
PA6595	Glucose Syrup Small <i>Pastry 1</i>	2.2 lb Plastic Pail / 1
PA6089	Nevuline (Trimoline) Inverted Sugar <i>Pastry 1</i>	15.5 lb Plastic Pail / 1
CT1009	Sorbitol Powder <i>Cuisine Tech</i>	1 lb Can / 6



## GUM

CT1023	Gellan Gum High Acyl <i>Cuisine Tech</i>	1 lb Can / 6
CT1023	Gellan Gum Low Acyl <i>Cuisine Tech</i>	1 lb Can / 6
CT1020	Gum Arabic <i>Cuisine Tech</i>	1 lb Can / 6
CT1039	Locust Bean Gum <i>Cuisine Tech</i>	1 lb Can / 6
CT1046	Nutriose <i>Cuisine Tech</i>	6 lb Pail / 1
CT1017	Xanthan Gum <i>Cuisine Tech</i>	1 lb Can / 6
CT1061	Xanthan Gum <i>Cuisine Tech</i>	10 lb Pail / 1



## ACID

CT1031	Ascorbic Acid <i>Cuisine Tech</i>	1 lb Can / 6
CT1007	Citric Acid <i>Cuisine Tech</i>	1 lb Can / 6
CT1060	Citric Acid <i>Cuisine Tech</i>	10 lb Pail / 1
CT1005	Tartaric Acid <i>Cuisine Tech</i>	1 lb Can / 6



## GELIFIER

CT1019	Agar Agar <i>Cuisine Tech</i>	1 lb Can / 6
CT1056	Gelatin Powder (fish base) <i>Cuisine Tech</i>	1 lb Can / 6
CT1032	Gelatin Powder (225 bloom) <i>Cuisine Tech</i>	1 lb Can / 6
CT1012	Pectin Apple <i>Cuisine Tech</i>	1 lb Can / 6
CT1013	Pectin Thermoreversible NH <i>Cuisine Tech</i>	1 lb Can / 6
CT1027	Pectin Mix 2x <i>Cuisine Tech</i>	1 lb Can / 6



## BUTTER

BUE100	Beurremont 83% Butter <i>Beurremont</i>	1 lb Block x 36 / 1
BUE200	Beurremont 83% Butter <i>Beurremont</i>	55 lb Block x 1 / 1



## CLARIFIED BUTTER / GHEE

BUE290	Clarified Butter <i>Beurre mont</i>	4.4 lb Tub / 1
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## CHOCOLATE COUVERTURE

### BOUTIQUE LINE - Single Origin

NOE116	Pembe White 35% Couverture (African Blend) <i>Cacao Noel</i>	4.4 lb Bag / 4
NOE117	Vidama Milk 38% Couverture (Ivory Coast) <i>Cacao Noel</i>	4.4 lb Bag / 4
NOE119	Morogoro Bittersweet 68% Couverture (Tanzania)	4.4 lb Bag / 4
NOE118	Apurimac Bittersweet 72% Couverture (Peru) <i>Cacao Noel</i>	4.4 lb Bag / 4
NOE250	Arriba Bittersweet 72% Couverture (Ecuador) <i>Cacao Noel</i>	4.4 lb Bag / 4



### CLASSIC LINE - Also Available in Bulk Bags

NOE100	Blanc 30% White Couverture <i>Cacao Noel</i>	11 lb Bag / 2
NOE102	Lactee 35% Milk Couverture <i>Cacao Noel</i>	11 lb Bag / 2
NOE104	Classic 55% Semisweet Couverture <i>Cacao Noel</i>	11 lb Bag / 2
NOE106	Grand 58.5% Semisweet Couverture <i>Cacao Noel</i>	11 lb Bag / 2
NOE107	Prestige 61% Bittersweet Couverture <i>Cacao Noel</i>	11 lb Bag / 2



NOE108 Royale 64% Bittersweet Couverture  
*Cacao Noel* 11 lb Bag / 2

NOE110 Noir 72% Bittersweet Couverture  
*Cacao Noel* 11 lb Bag / 2

NOE112 Liquor 99%  
*Cacao Noel* 11 lb Bag / 2



**PATE A GLACER - Non-Tempered Coating Chocote**

NOE642 White Ivore Buttons  
*Cacao Noel* 11 lb Box / 1

NOE656 Dark Brune Buttons  
*Cacao Noel* 11 lb Box / 1



**OTHER CHOCOLATE SPECIALTIES**

NOE201 Cocoa Butter Chips  
*Cacao Noel* 22 lb Box / 1

NOE200 Cocoa Butter Chips  
*Cacao Noel* 3 lb Bag / 1



**FROZEN PUREE - (select flavors available in 11lb bulk)**

RAV981 Apricot  
*Ravifruit* 2.2 lb Plastic Bin / 5

RAV861 Banana  
*Ravifruit* 2.2 lb Plastic Bin / 5

RAV891 Blackberry  
*Ravifruit* 2.2 lb Plastic Bin / 5

RAV951 Black Currant  
*Ravifruit* 2.2 lb Plastic Bin / 5

RAV821 Blueberry  
*Ravifruit* 2.2 lb Plastic Bin / 5



RAV841	Cherry Morello <i>Ravifruit</i>	2.2 lb Plastic Bin / 5	
RAV961	Coconut <i>Ravifruit</i>	2.2 lb Plastic Bin / 5	
RAV825	Fig <i>Ravifruit</i>	2.2 lb Plastic Bin / 5	
RAV815	Pink Grapefruit <i>Ravifruit</i>	2.2 lb Plastic Bin / 5	
RAV851	Pink Guava <i>Ravifruit</i>	2.2 lb Plastic Bin / 5	
RAV802	Lemon <i>Ravifruit</i>	2.2 lb Plastic Bin / 5	
RAV804	Lime <i>Ravifruit</i>	2.2 lb Plastic Bin / 5	
RAV751	Lychee <i>Ravifruit</i>	2.2 lb Plastic Bin / 5	
RAV921	Mango <i>Ravifruit</i>	2.2 lb Plastic Bin / 5	
RAV833	Mojito Cocktail (Lime & Mint) <i>Ravifruit</i>	2.2 lb Plastic Bin / 5	
RAV700	Blood Orange <i>Ravifruit</i>	2.2 lb Plastic Bin / 5	
RAV791	Mandarin Orange <i>Ravifruit</i>	2.2 lb Plastic Bin / 5	
RAV830	Pabana Cocktail (Mango, Banana, Passion Fruit, Papaya) <i>Ravifruit</i>	2.2 lb Plastic Bin / 5	
RAV911	Passion Fruit <i>Ravifruit</i>	2.2 lb Plastic Bin / 5	



RAV810	Ruby Peach (Pêche de Vigne) <i>Ravifruit</i>	2.2 lb Plastic Bin / 5
RAV931	White Peach <i>Ravifruit</i>	2.2 lb Plastic Bin / 5
RAV991	Pear William <i>Ravifruit</i>	2.2 lb Plastic Bin / 5
RAV834	Pina Colada Cocktail (Coconut & Pineapple) <i>Ravifruit</i>	2.2 lb Plastic Bin / 5
RAV771	Pineapple <i>Ravifruit</i>	2.2 lb Plastic Bin / 5
RAV831	Mirabelle Plum <i>Ravifruit</i>	2.2 lb Plastic Bin / 5
RAV715	Pomegranate <i>Ravifruit</i>	2.2 lb Plastic Bin / 5
RAV993	Prickly Pear Cactus <i>Ravifruit</i>	2.2 lb Plastic Bin / 5
RAV901	Raspberry <i>Ravifruit</i>	2.2 lb Plastic Bin / 5
RAV992	Raspberry Cranberry Hibiscus <i>Ravifruit</i>	2.2 lb Plastic Bin / 5
RAV701	Rhubarb <i>Ravifruit</i>	2.2 lb Plastic Bin / 5
RAV941	Strawberry <i>Ravifruit</i>	2.2 lb Plastic Bin / 5
RAV994	Strawberry (Mara de Bois) <i>Ravifruit</i>	2.2 lb Plastic Bin / 5



## FROZEN ZEST

RAV501	Lemon <i>Ravifruit</i>	1.1 lb Plastic Bin / 2
AMI350	Lemon - Bulk <i>Amifruit</i> <i>not pictured</i>	22 lb Plastic Bin / 1
RAV502	Lime <i>Ravifruit</i>	1.1 lb Plastic Bin / 2
RAV500	Orange <i>Ravifruit</i>	1.1 lb Plastic Bin / 2



## FLAVORING, ESSENCE, EXTRACT

PA8024	Caramel Flavoring <i>Pastry 1</i>	33.8 oz Plastic Bottle / 6
PA8060	Coffee Flavoring <i>Pastry 1</i>	33.8 oz Plastic Bottle / 6
PA8070	Lemon Essence (oil based) <i>Pastry 1</i>	16 oz Plastic Bottle / 1
PA8072	Orange Essence (oil based) <i>Pastry 1</i>	16 oz Plastic Bottle / 1
GA200	Almond Pure Extract <i>Gahara</i>	16 oz Aluminum Bottle / 4
GA205	Lemon Pure Extract <i>Gahara</i>	16 oz Aluminum Bottle / 4
GA206	Orange Pure Extract <i>Gahara</i>	16 oz Aluminum Bottle / 4
GA207	Peppermint Pure Extract <i>Gahara</i>	16 oz Aluminum Bottle / 4



PA7020 Orange Blossom Water Flavoring  
*Pastry 1* 33.8 oz Glass Bottle / 12

ROS101 Rose Water  
*Cortas* 17 oz Glass Bottle / 12



## VANILLA

GA1000 Vanilla Bean Paste  
*Gahara* 3.3 lb Plastic Jar / 1

T104 Vanilla Bean Paste  
*Gahara* 16 oz Plastic Bottle / 1

T105 Vanilla Beans  
*Indonesia*  
*Gahara* 8 oz Tin / 1

T106 Vanilla Extract  
*Gahara* 32 oz Plastic Bottle / 1

T107 Vanilla Extract  
*Gahara* 1 gal Plastic Jug / 1



## OIL

### OLIVE OIL

ESP201 Tierra de Espana Extra Virgin Olive Oil  
*Mueloliva* 1.3 gal Plastic Jug x3 / 1

MUE106 Extra Virgin Olive Oil  
*Mueloliva* 33.8 oz Glass Bottle x 12 / 1

MUE204 Venta Del Baron D.O.C. Olive Oil  
*Mueloliva* 84.5 oz Metal Can x 4 / 1



### SPECIALTY OIL

AMI853 Coconut Organic Virgin Oil  
*Amifruit* 31 oz Glass Bottle x 6 / 1

DE6001 Grapeseed Oil  
*Mason De Choix* 1.3 gal Plastic Jug / 1



# Our Chefs are here for you.

## Paris Gourmet offers complimentary chef support to our customers.

Whether a quick question by text, or a visit to your facility, we're here to help.

### About Eric Bertoia, Corporate Pastry Chef

Chef Eric's background and experience includes working with Jean Francois Castagne M.O.F. (Meilleur Ouvrier de France) in chocolate then several 2 and 3 star restaurants recognized by Michelin Guide: L'Auberge de Templiers in Boismorand, La Pyramide in Vienne, L'Oustau de Baumanire in Baux de Provence, Le Taillevent in Paris. Then at the Ritz in Paris as Executive Pastry Chef.

Prior to Eric's move to Paris Gourmet, he was Corporate Pastry Chef at The Dinex Group for 15 years, where he managed and opened 15 restaurants and 2 epicerias Boulud around the world (New York, Palm Beach, Miami, Las Vegas, Boston, Washington DC, Toronto, Montreal, Singapore and London).

Today, Eric is the Corporate Pastry Chef at Paris Gourmet and manages a culinary team of 4 pastry chef technicians. He has the experience and versatility to bridge classic French patisserie and the flourishing modern American pastry.



### About Calogero Romano, Corporate Pastry Chef Technician

Chef Romano's background and experience includes working at Payard Patisserie & Bistro in New York City as Chef de Partie under renowned Chef Francois Payard; Opening team member of the Ritz Carlton Hotel Central Park South in NYC under Jean Francois Bonnet; Opening team member of the Mandarin Oriental Hotel in NYC under Chef Christophe Toury. In 2012, Chef Romano was also appointed by former Secretary of State, Hillary Rodham Clinton to the U.S. State Department of American Chef Corps, which is comprised of a group of over 80 chefs as part of the State Department's Diplomatic Culinary Partnership.

For 10 years, Chef Romano led the pastry program as the Executive Pastry Chef at the world famous Waldorf Astoria Hotel in New York City. Chef Romano successfully executed numerous large and prestigious events including: United Nations General Assembly; US Department of State and Presidential visits; numerous visits of foreign heads of State; Peacock Alley Brunch - - voted 10 Best by Open Table and created pastry offerings for La Chine Restaurant - - which received critical acclaim from many of the country's top critics including NY Times, Bloomberg, Forbes and more.

Today, Charlie is one of 5 Corporate Pastry Chef Technicians at Paris Gourmet. His responsibilities include: research and development of ingredients, adapting ingredients to the market, customer/chef training and extensive recipe development. He has the experience and versatility to help customers of Paris Gourmet master technique in all aspects of pastry, including chocolate & sugar work, confections, gelato & frozen desserts, various types of doughs, plated desserts and entremets.

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## About Sylvain Leroy, Maitre Chocolatier

Chef Sylvain began his career as apprentice for the great Pastry Chef and Traiteur Jean Roger Lenne at the "Maison Schaejens" in his hometown of Amiens, France. He later continued to expand his knowledge and creativity under many of the great chefs of France: Paul Bugat, MOF Patrick Chevallot, MOF Gabriel Paillason, MOF Louis Grondart and many more.

He arrived in the United States in 1987 as Corporate Pastry Chef for the Sofitel Hotel. In 1991, he then became Executive Pastry Chef with Hotel Inter-Continental Miami. Then Chef Leroy took on the prestigious title of Corporate Pastry Chef for Valrhona Chocolate in 1994 traveling worldwide for 12 years.

Impressive events as chef have included: The White House "Easter Roll" event; The New York Chocolate Show; Celebrity Chef for 'Make a Wish' Foundation Fundraiser Galas; Grapes for Humanity (Landmines affecting children) Disneyland's Gala Dinners; Robert Mondavi Winery; Jordan Winery; and for the French Consulate in America and Canada. Le Salon du Chocolat Paris and New York.

Impressive Organizations and awards have included: World Pastry Cup USA Team Advisor since 1995; Association Internationale de Maitres Conseils en Gastronomie Française (Chevalier); Société des Pâtisseries Française (Bronze Médal and Diplôme); Comité National de la Gastronomie Française (Grand Diplôme D'Honneur); Académie Culinaire de France (Diplôme and inductee: France & USA); US Pastry Competition Lifetime Achievement Award (2009); President USA Coupe du Monde de la Pâtisserie (2011); Top Ten Pastry Chefs in America (2011).

Today, Sylvain Leroy is Paris Gourmet's Maitre Chocolatier and his chief responsibilities lie with the CACAO NOEL Chocolat de Couverture brand in addition to Paris Gourmet's full portfolio. He travels all of North America conducting product seminars and visiting customers inside our national distribution base.



## About Frédéric Larré, Technical Chef Advisor

Chef Frédéric's background and experience includes an apprenticeship at Honoré Pâtissier, at age 16, in Paris, France. During his obligatory duty to the French Armed Forces, Larré served as pastry chef at Élysée Palace, the official residence of the President of the French Republic.

After landing in New York City, Larré began working in the pastry kitchen at the Payard Pâtisserie & Bistro. In 1998, Chef Larré joined the opening team at the renowned Bellagio in Las Vegas which led to a 5 year stint at Le Cirque at the Bellagio. He has served as pastry chef at other outstanding Vegas properties such as Mandalay Bay's Mix and Vdara Hotel & Spa operated by MGM Resorts International. Working alongside world-renowned chefs like Alain Ducasse and Jean-Philippe Maury has allowed him to gain the knowledge that has made him a master craftsman of the beautiful pastries he creates.

Chef Larré Moved to the Houston area in February of 2014 to join the compass group as Executive Pastry Chef for the ExxonMobil campus located in the woodlands. In June of 2015 Chef Larré was introduced to the French Culinary Academy, the oldest culinary academy in the world, founded in 1883.

Today, Frédéric Larré is Technical Chef Advisor for Paris Gourmet in the Central Region of the United States. His mission is to promote awareness of Paris Gourmet's leading pastry ingredient brands: Pastry 1, Cocoa Noel, Beurremont, Amifruit, Nutley Farms and more.

# Pâtes de Fruits

## Fruit Jelly



**Recipe:** *Please refer to the chart below*

**-Heat Ravifruit Puree to 122°F/ 50°C.**

**-Combine 20% of your total sugar with Cuisine Tech apple pectin.**

**-Add the sugar and apple pectin mixture a little at a time into puree, then add remaining sugar and Pastry 1 glucose syrup.**

**-Cook the mixture to the indicated temperature.**

**-Add Cuisine Tech citric acid, pour into a frame or mold. Store at room temperature.**

Puree (1 kg / 2.2 lbs / 1000g)	Pectin (g)	Sugar (g)	Glucose Syrup (g)	Citric Acid 50% diluted w/ water (g)	Total Weight (g)	Cooking	Brix on refractometer
Apricot	24	1140	150	14	2328	105 C	73B
Banana	24	900	120	16	2060	105 C	73B
Blackberry	24	1050	170	16	2260	106 C	73B
Black Currant	25	1170	200	14	2405	107 C	75B
Blood Orange	25	1150	200	15	2390	106 C	74B
Blueberry	22	1050	150	15	2237	107 C	74B
Cherry Morello	24	950	150	16	2140	106 C	73B
Coconut	25	1100	200	15	2340	107 C	75B
Fig	25	850	150	16	2041	105 C	73B
Pink Grapefruit	25	1150	200	15	2390	106 C	74B
Pink Guava	24	1150	200	16	2390	105 C	73B
Lemon	28	1350	200	10	2588	107 C	74B
Lime	26	1450	150	10	2536	107 C	74B
Litchi	30	1050	200	16	2296	106 C	74B
Mandarin	26	1150	150	15	2392	106 C	73B
Mango	25	1050	200	16	2191	105 C	73B
Pabana	25	800	150	15	1990	105 C	74B
Peach White	25	900	150	15	2090	105 C	73B
Pear William	25	1000	120	16	2161	105 C	73B
Prickly Pear	26	950	180	16	2146	106 C	74B
Pomegranate	26	900	200	16	2142	106 C	74B
Pineapple	30	1100	100	14	2244	106 C	75B
Plum Mirabelle	25	800	200	16	2041	106 C	74B
Raspberry	20	1140	200	15	2375	105 C	73B
Raspberry Cranberry Hibiscus	22	1100	220	15	2335	105 C	74B
Rhubarb	24	1100	200	15	2339	106 C	74B
Strawberry	24	1100	100	16	2240	105 C	74B





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