

Dessert Opskrifter & Ingredienser



Topping Salted Caramel

From hype to instant classic; the combination of luscious creamy caramel with a subtle salty hint provides a true taste sensation in the mouth.

- FULL-BODIED TASTE
- SALTY TOUCH
- HANDY & RECYCLABLE BOTTLE
- ANTI-DRIP CAP



Pancake with salted caramel

[View recipe >](#)

< 2 / 4 >

Topping Raspberry

A true taste explosion means that you will not soon forget this topping. An absolute winner in our range! Combine with white chocolate or passion fruit for a sophisticated combination.

- WITH SEEDS
- HANDY & RECYCLABLE BOTTLE
- ANTI-DRIP CAP



Parfait of yogurt with raspberry topping

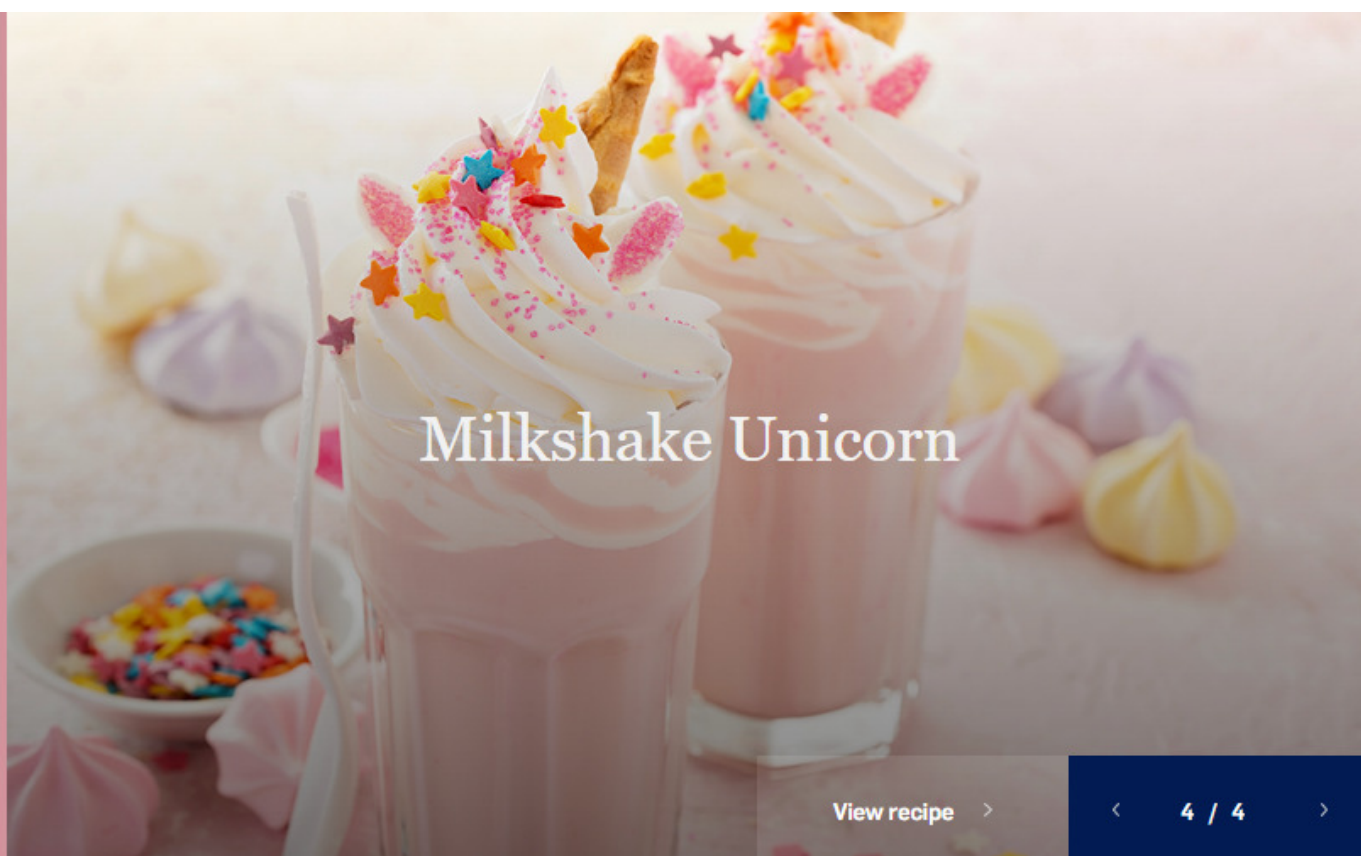
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< 3 / 4 >

Topping Unicorn

A wonderfully fun topping for young and old! Enjoy your sundae or dessert with pink glitter and raspberry taste to the fullest. The Unicorn topping instantly puts a smile on your face.

- RASPBERRY TOUCH
- WITH GLITTER
- HANDY & RECYCLABLE BOTTLE
- ANTI-DRIP CAP



Milkshake Unicorn

[View recipe >](#)

< 4 / 4 >



The finishing touch with Colac toppings

Do you want to immerse your desserts in delicious colours and flavours? Colac has the most expansive range of toppings on the market. From delicious fruit sauces to caramel and chocolate sauce, we can make it all! As we take great care when making our products, from their raw materials to the finished items, our toppings are always of the highest quality and can be included in desserts in countless ways.

So much flavour in a handy squeeze bottle

Colac's range of toppings is available in 1kg fully-recyclable, multi-layer PP bottles. They are unbreakable, easy to use, and are extremely acid-resistant. They also have a very useful anti-drip cap.

Prikken over i'et med Colac toppings

Vil du fordybe dine desserter i lækre farver og smage? Colac har det mest ekspansive udvalg af toppings på markedet. Fra lækre frugtsaucer til karamel- og chokoladesauce, vi kan lave det hele! Da vi er meget omhyggelige, når vi laver vores produkter, fra deres råvarer til de færdige varer, er vores toppings altid af højeste kvalitet og kan indgå i desserter på utallige måder.

Så meget smag i en praktisk presseflaske

Colacs udvalg af toppings fås i 1 kg fuldt genanvendelige flerlags PP-flasker. De er ubrydelige, nemme at bruge og er ekstremt syrefaste. De har også en meget nyttig anti-dryp hætte.



Coulis Red Fruit



Coulis Tropical Fruit



Toppings

A collection of our finest products, made only with the highest quality ingredients.



Topping Chocolate 0%



Topping Strawberry 0%



Topping Strawberry S/L



Topping Chocolate S/L



Topping Red Currant S/L



Topping Caramel S/L



Topping Kiwi



Topping Choc-ô-nut White



Topping Belgian Speculoos



Topping Coconut



Topping Strawberry



Topping Apricot-Honey



Topping Eggnog



Topping Amaretto



Topping Pineapple



Topping Banana



Topping Forest Fruit



Topping Blueberry



Topping Choc-ô-nut



Topping Chocolate



Topping Dame Blanche



Sauce Dame Blanche



Topping Lemon



Topping Liquorice



Topping Raspberry



Topping Red Currant



Topping Hazelnut



Topping Candy



Topping Caramel



Topping Caramel-Toffee



Topping Cream Caramel



Topping Salted Caramel



Topping Salted Caramel 0% - Vegan



Topping Cherry



Topping Coffee



Topping Mango



Topping Milkchocolate



Topping Mint



Topping Passionfruit



Topping Pistachio



Topping Orange



Topping Spiced Biscuit



Topping Vanilla



Topping White Chocolate



Topping Blue Bear



Topping Unicorn

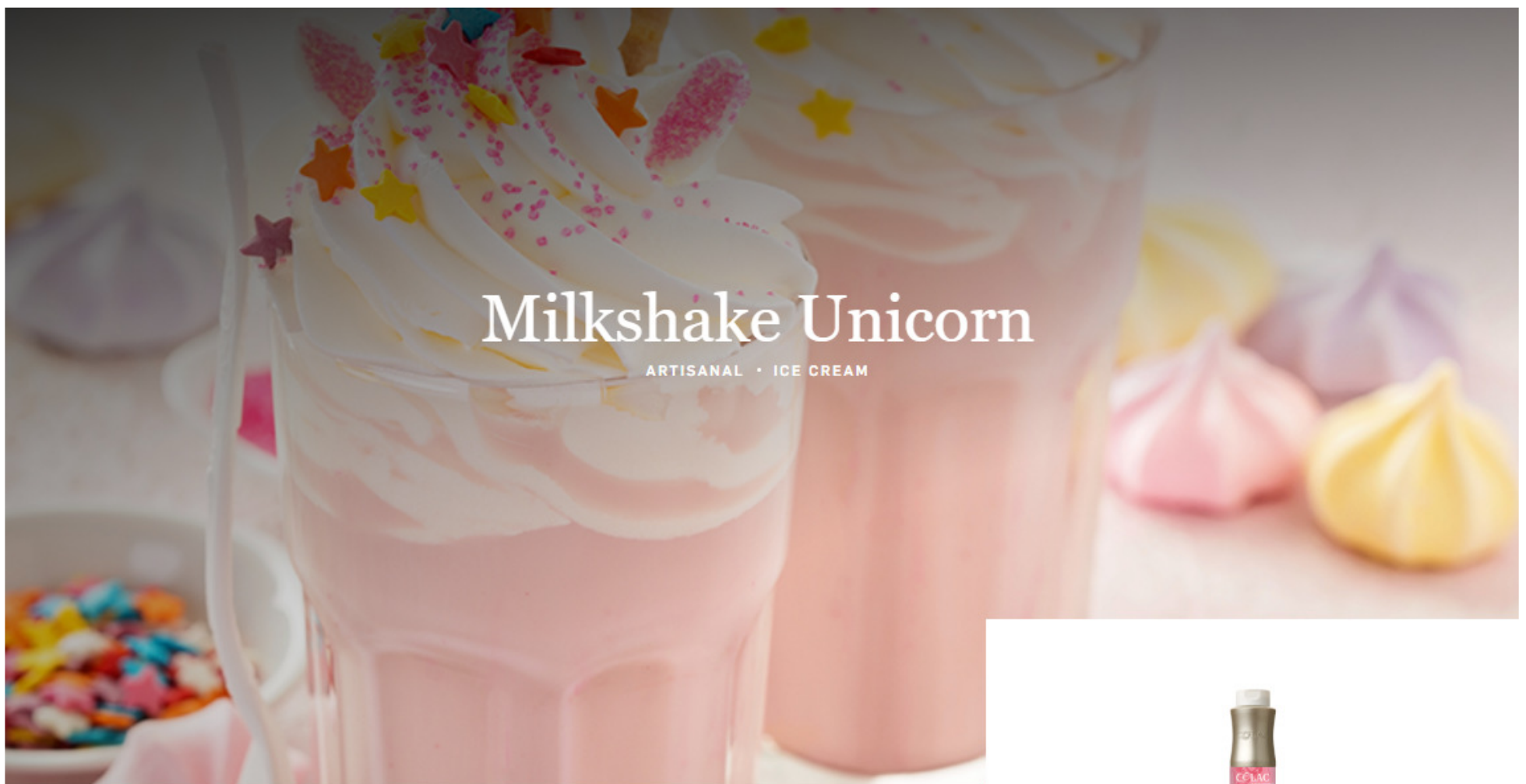


Topping Gold



Coulis Apple-Kiwi-Lime

Mange varianter på lager i Danmark – se www.carefood.dk




Milkshake Unicorn

ARTISANAL · ICE CREAM

Recipe

- 1 Mix all ingredients in a blender into a smooth mix.
- 2 Pour in a glass and finish with whipped cream, topping unicorn, disco dip and a drinking straw.

 10 MINUTES

 1 PERSON

 INGREDIENTS

- 2 SCOOPS VANILLA ICE CREAM
- 1/2 GLASS ICE CUBES
- 1/2 GLASS MILK
- 60 G TOPPING UNICORN
- DEKORATION: TOPPING UNICORN, WHIPPED CREAM, DISCO DIP



Topping Unicorn

< 1 / 1 >

[View product >](#)

Hungry for more?

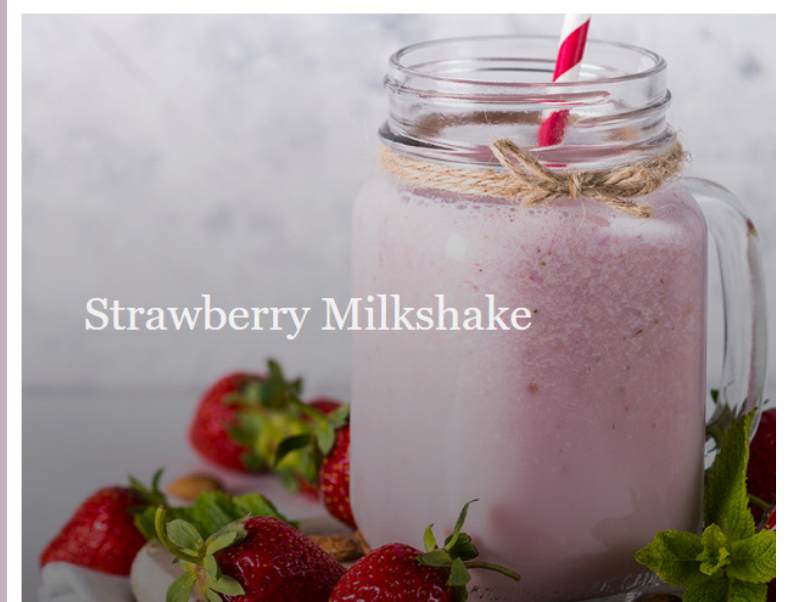
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White Chocolate Cheesecake

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Strawberry Milkshake

Opskrift

1. Bland alle ingredienser i en blender til en jævn blanding.
2. Hæld i et glas og afslut med flødeskum, topping UNICORN, disco dip og et sugerør.

5-10 MINUTTER
1 PERSONER

INGREDIENSER:

- Scoop VANILJEIS
- 1/2 GLAS ISTERNINGER
- 1/2 GLAS MÆLK
- 60 G TOPPING UNICORN
- DEKORATION: TOPPING UNICORN, FLØDESKUM, DISCO DIP

Se mere på www.carefood.dk



Quality ice & desserts cream starts with Colac ingredients

Do you want to guarantee your ice cream will be high in quality, and also easy to prepare? We've been making the basic ingredients for ice cream makers for decades, so we know exactly what you need. Our base mixes contain all the ingredients you need for delicious ice cream, in the right ratios. Just add water or whole milk, and it's done! Do you want to go the extra mile? You can create your own unique base mix with our wide range of enhancers, stabilizers, and emulsifiers.

Your unique flavor, made effortlessly

If you want a custom base mix, we would love to give you the technical support you need to develop all of your ice cream products. And if you want, we will also produce a base mix for you, fully customized to your needs. This will allow you to maintain your unique flavor while also being able to effortlessly make your ice cream with Colac ingredients.

Kvalitets is & desserter starter med Colac ingredienser

Vil du garantere, at din is er af høj kvalitet og også nem at tilberede? Vi har lavet de grundlæggende ingredienser til is magere i årtier, så vi ved præcis, hvad du har brug for. Vores basisblandinger indeholder alle de ingredienser du skal bruge til lækker is, i de rigtige forhold. Bare tilsæt vand eller sødmælk, og det er færdigt! Vil du gå den ekstra mil? Du kan skabe din egen unikke baseblanding med vores brede udvalg af forstærkere, stabilisatorer og emulgatorer.

Din unikke smag, lavet ubesværet

Hvis du ønsker en specialtilpasset baseblanding, vil vi meget gerne give dig den tekniske support, du har brug for til at udvikle alle dine isprodukter. Og hvis du vil, producerer vi også en basisblanding til dig, helt tilpasset dine behov. Dette vil give dig mulighed for at bevare din unikke smag, samtidig med at du uden besvær kan lave din is med Colac-ingredienser.

Base Chocolate Soft

With this ready-to-use powder you can make top quality soft ice cream with a wonderful mouthfeel. We only use the best cocoa that will make your chocolate soft ice cream taste delicious.

- SMOOTH CHOCOLATE-TASTE
- READY-TO-USE
- PROCESS: COLD / HOT
- DOSAGE: 1KG / 3L MILK (OR 2,25L WATER)



Soft-Ice Chocolate

[View recipe](#) >

< 5 / 6 >

Ice Cream Ingredients

A collection of our finest products, made only with the highest quality ingredients.



Sorbetmix Neutral NSA



Sorbetmix Neutral



Stabiglance



Vanilla Stab



Base Vanilla 10030



Base Vanilla



Powder Yogurt 40



Softener Softa



Base Neutral



Base Neutral 10030



Diabeline



Yoggi Frys



Base Vanilla Soft



Base Chocolate Soft



Americafe



Vanistib



Improver DV



Improver Special



Improver CPN



Neuter Stab



WH Stab



Emulga



Glucose-Fructose Syrup



Condensed Milk



Your dessert & ice cream will be delicious with Colac

Want a delicious flavour that lingers on the tongue? Colac has a wide range of compounds you can use to make your ice cream display stand out to customers. We optimize all of our products and select our raw materials with care. This allows us to guarantee top quality at all times.

Take matters into your own hands.

Our fruit compounds are fruit preparations with a high percentage of fresh fruit in their base, giving your ice cream a natural flavour and colour. We select the most suitable variety of each fruit, because only the best is good enough. For our Chocolate, Hazelnut, Pistachio and Cacao varieties, we only work with the most high-quality raw ingredients. Our compounds are also easy to use, and are available in small packages to avoid waste.

Din dessert & is bliver lækker med Colac

Vil du have en lækker smag, der bliver hængende på tungen? Colac har en bred vifte af forbindelser, du kan bruge til at få din is-skærm til at skille sig ud for kunderne. Vi optimerer alle vores produkter og udvælger vores råvarer med omhu. Dette giver os mulighed for til enhver tid at garantere topkvalitet.

Tag sagen i egen hånd.

Vores frugtblandinger er frugtpræparater med en høj procentdel af frisk frugt i deres base, hvilket giver din is en naturlig smag og farve. Vi vælger den bedst egnede sort af hver frugt, fordi kun det bedste er godt nok. For vores varianter af chokolade, hasselnød, pistacie og kakao arbejder vi kun med råvarer af høj kvalitet. Vores forbindelser er også nemme at bruge, og fås i små pakker for at undgå spild.

Compound Lemon

Make delicious ice cream or sorbet with a fresh lemon flavor. Use this perfectly balanced fruit paste and don't worry about the acidity or sugar content. Just add and done!

- ZESTY CITRUS FLAVOUR
- HANDY AND RECYCLABLE PACKAGING
- DOSAGE: 50-75 GR / 1L MIX

[View recipe >](#)
< 1 / 3 >

Compounds

A collection of our finest products, made only with the highest quality ingredients.



Compound Mint



Compound Bubblegum



Compound Cotton Candy



Compound Pineapple-Coconut



Compound Salted Caramel



Compound Belgian Waffle



Compound Cuberdon



Compound Cheesecake



Compound Apple Pie



Compound Benone



Compound Cookie



Compound Tiramisu



Compound Vanilla Bourbon



Compound Pineapple



Compound Mango



Compound Coconut



Compound Dulce de Leche



Compound Pistachio 100%



Compound Cuba Libre



Compound Mojito



Compound S. Daiquiri



Compound Belgian Strawberry



Compound Spiced Biscuit



Compound Pistachio

Compounds

A collection of our finest products, made only with the highest quality ingredients.



Compound Hazelnut



Compound Pineapple-Pistachio



Compound Lemon



Compound Orange



Compound Passion Fruit



Compound Raspberry



Compound Forest Fruit



Compound Cherry



Compound Lime-Cactus



Compound Strawberry



Compound Banana



Compound Pistachio Extra



Compound Mocha



Compound Cookie Dough


Airy Chocolate Cake with Orange


ARTISANAL · BAKERY & CONFECTIONERY

Recipe

- 1 Melt the chocolate au bain-marie together with the butter (80 g).
- 2 Beat the egg yolks and the sugar until it is completely white.
- 3 Add flour and baking powder, mix well, fold in the melted chocolate and the compound orange.
- 4 Beat the egg whites with the salt and mix into the mixture little by little.
- 5 Pour into a greased (20 g) baking tin and bake for 10 minutes.
- 6 Allow to cool, remove from baking tin, cut into pieces and finish with orange slices and topping orange.

 30 MINUTES

 4 PERSONS

 INGREDIENTS

- 250 G DARK CHOCOLATE
- 80 G SUGAR
- 100 G BUTTER
- 3 EGGS
- 50 G FLOUR
- 1 TBSP BAKING POWDER
- 1 PINCH SALT
- 30 G COMPOUND ORANGE
- 100 ML TOPPING ORANGE



Topping Orange

< 1 / 2 >

View product >



Compound Orange

Opskrift

3. Smelt chokoladen au bain-marie sammen med smørret (80 g).
4. Pisk æggeblommer og sukker til det er helt hvidt.
5. Tilsæt mel og bagepulver, bland godt, vend den smeltede chokolade og den Dessertpasta Appelsin i.
6. Pisk æggehviderne med saltet og bland i blandingen lidt efter lidt.
7. Hæld i en smurt (20 g) bageform og bag i 10 minutter.
8. Lad det køle af, tag det ud af bageformen, skær i stykker og afslut med appelsinskiver og topping appelsin.

30 MINUTTER
4 PERSONER

INGREDIENSER:

- 250 G MØRK CHOKOLADE
- 80 G SUKKER
- 100 G SMØR
- 3 ÆG
- 50 G MEL
- 1 SPSK BAGEPULVER
- 1 KNIP SALT
- 30 G Dessertpasta ORANGE
- 100 ML TOPPING ORANGE

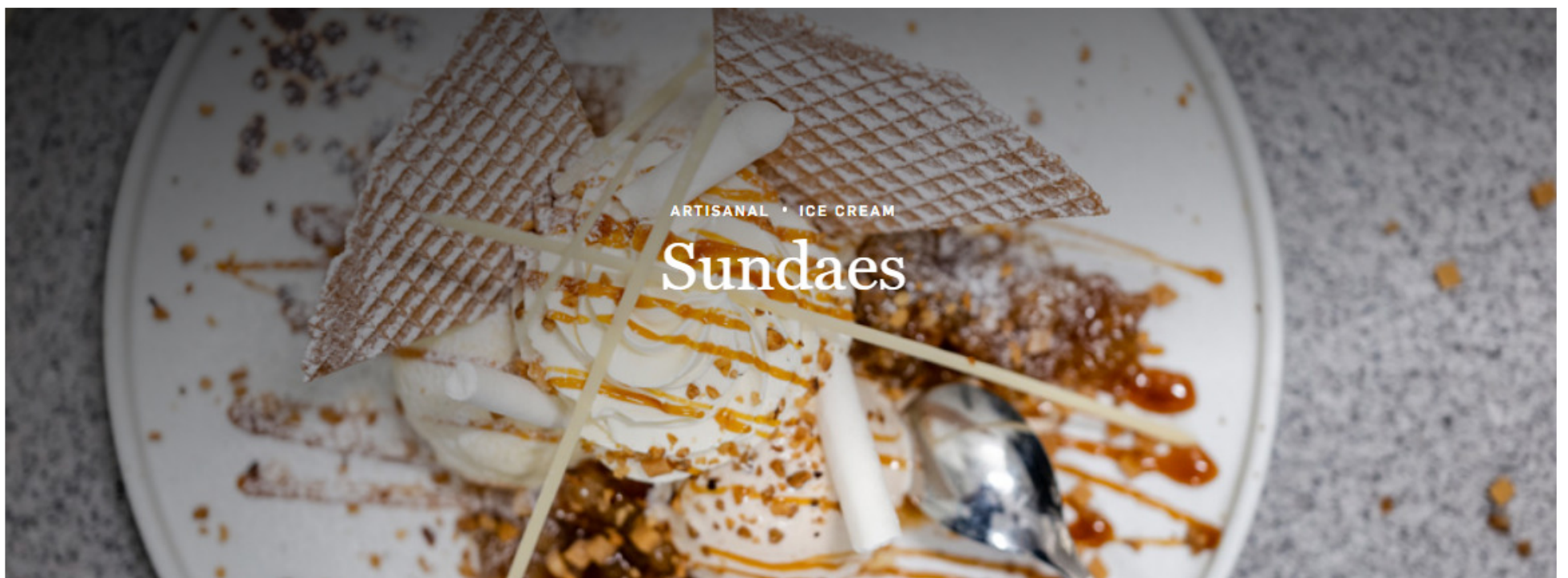
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Cupcake with orange creme

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A colourful, delicious garnish for your desserts.

Garnish refreshing ice creams, crunchy waffles, delicious pancakes, and other desserts with our sundaes. A sundae is a rich topping with whole pieces of fruit. These ready to eat fruit preparations will add the finishing touch to your desserts, with a beautiful, natural colour - you eat with your eyes too, after all - and a sophisticated flavour. Can be served hot or cold.

Ready to eat fruit preparations for a variety of uses

Thanks to the wide and varied range Colac offers, it takes seconds to make varied and surprising sundaes and desserts your customers will love indulging in. Top-quality fruit, a thorough production process and stringent quality control guarantee the perfect consistency and quality, time and time again. Our sundaes are ready to eat - you don't need to add sugar or water. They are available tinned or in resealable glass jars.

En farverig, lækker pynt til dine desserter.

Pynt forfriskende is, sprøde vafler, lækre pandekager og andre desserter med vores sundaes. En sundae er en rig topping med hele stykker frugt. Disse spiseklare frugtpræparater vil sætte prikken over i'et på dine desserter med en smuk, naturlig farve - du spiser trods alt også med øjnene - og en sofistikeret smag. Kan serveres varm eller kold.

Klar til at spise frugtpræparater til en række forskellige formål

Takket være det brede og varierede udvalg, som Colac tilbyder, tager det sekunder at lave varierede og overraskende sundaes og desserter, som dine kunder vil elske at hengive sig til. Frugt i topkvalitet, en grundig produktionsproces og stringent kvalitetskontrol garanterer den perfekte konsistens og kvalitet, tid og tid igen. Vores sundaes er klar til at spise - du behøver hverken at tilføje sukker eller vand. De fås i dåse eller i genlukkelige glas.

Sundaes

A collection of our finest products, made only with the highest quality ingredients.



Sundae Strawberry Puree



Sundae Strawberry



Sundae Apple-Raisin



Sundae Forest Fruit



Sundae Cranberries



Sundae Raspberry Puree



Sundae Cherries



Sundae Peach-Brandy



Sundae Red Fruit



Sundae Tropical Fruit



Lingonberry Compote



Lingonberry Compote with Apple



Lingonberry Compote with Wine



Sundae Walnuts on Maple Syrup



Sundae Rum-Raisins



Amarena Cherries in Syrup



Exquisite ice cream with Colac variegato

Do you want to immerse your ice cream in delicious colours and flavours? Try our wonderful variegates with cookie chunks or fruit pieces that won't freeze or become soft. Colac has a beautiful range of variegates on the market. As we take great care when making our products, from their raw materials to the finished items, our variegates are always of the highest quality!

Delicious flavours with cookie chunks, hazelnut brittle or fruit pieces

Colac's range of variegates is available in 1,15 kg fully-recyclable HDPE jars. They are unbreakable, easy to use, and are extremely acid-resistant.

Udsøgt is med Colac variegato

Vil du fordybe din is i lækre farver og smage? Prøv vores vidunderlige varianter med småkagestykker eller frugtstykker, der ikke fryser eller bliver bløde. Colac har et smukt udvalg af varianter på markedet. Da vi er meget omhyggelige, når vi laver vores produkter, fra deres råvarer til de færdige varer, er vores variegates altid af højeste kvalitet!

Lækker smag med småkagestykker, hasselnøddesprøde eller frugtstykker

Colacs udvalg af varianter fås i 1,15 kg fuldt genanvendelige HDPE-bøtter. De er ubrydelige, nemme at bruge og er ekstremt syrefaste.

Variegates

A collection of our finest products, made only with the highest quality ingredients.



Variegato Popped rice



Variegato Crunchy Speculoos



Variegato Rocher



Variegato Benone



Chocolate pancakes with White Choc-ô-nut

ARTISANAL • FOODSERVICE

Recipe

- 1 Mix the eggs, milk, cocoa powder and salt until smooth.
- 2 Let it rest for about an hour.
- 3 Bake the pancakes and let them cool.
- 4 Sprinkle topping Choc-ô-nut White on the pancakes and roll them up.

60 MINUTES

+- 10 PORTIONS

INGREDIENTS

- 500 GR ALL-PURPOSE FLOUR
- 5 EGGS
- 1,25 L FULL FAT MILK
- 40 GR COCOA POWDER
- PINCH OF SALT
- TOPPING CHOC-Ô-NUT WHITE



Nyhed

Topping Choc-ô-nut White

< 1 / 1 >

View product

Product info

palm oil free

delicious taste

12,5% hazelnuts

ARTICLE N°	PACKAGING	SHELF LIFE
0025091	1kg x6	12 Months

Opskrift

1. Bland æg, mælk, kakaopulver og salt til det er glat.
2. Lad det hvile i cirka en time.
3. Bag pandekagerne og lad dem køle af.
4. Drys topping Choc-ô-nut White på pandekagerne og rul dem sammen.

30 MINUTTER
4 PERSONER

INGREDIENSER:

- 500 GR HVEDEMEL eller Glutenfrit Hvidt mel (720020)
- 5 ÆG
- 1,25 L FULD MÆLK
- 40 GR KAKAOPULVER
- KNIVSPIDS SALT
- TOPPING CHOC-Ô-NUT HVID

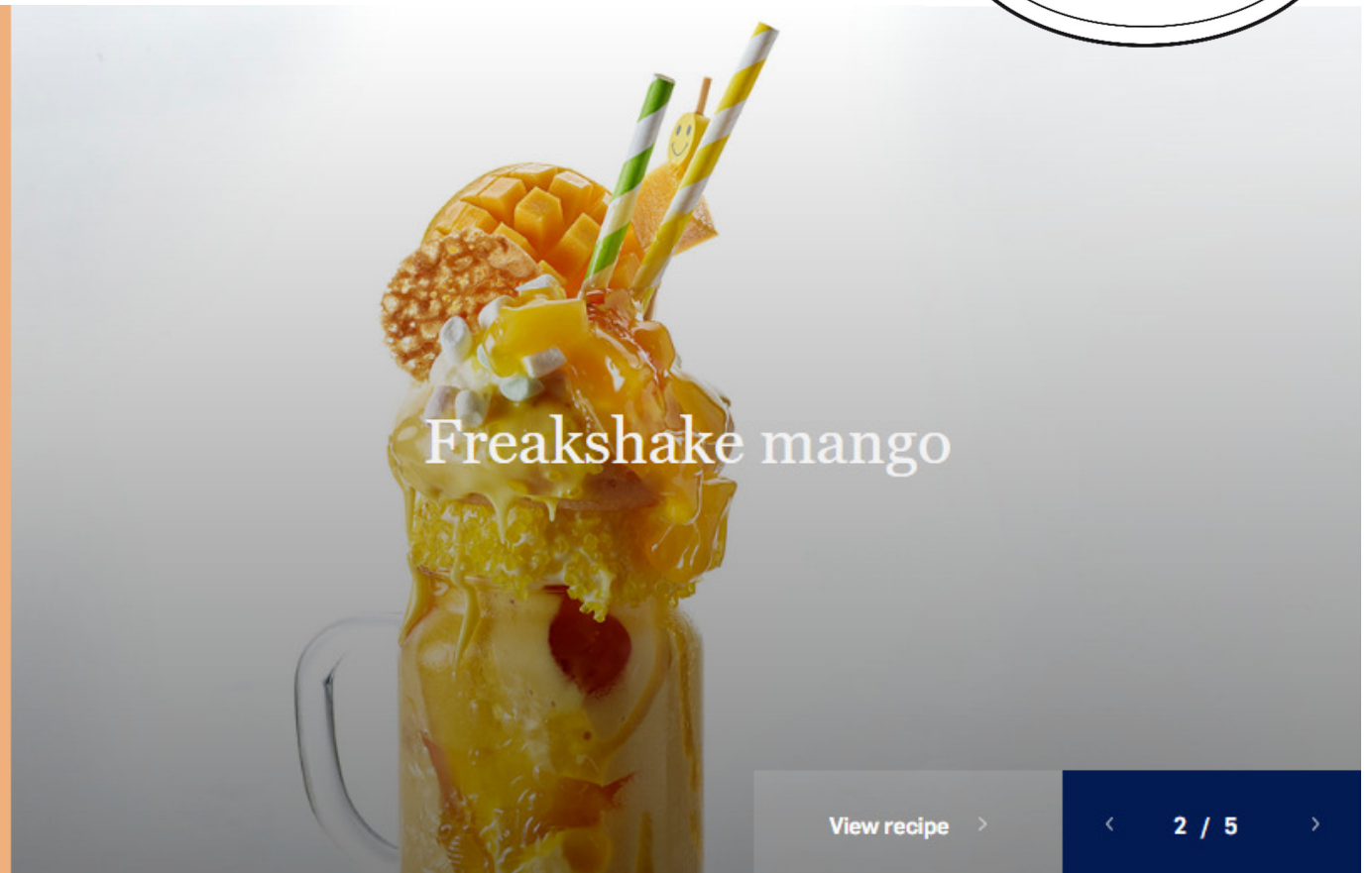


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Sundae Tropical Fruit

The combination of mango, papaya, pineapple and passion fruit makes you dream away to a tropical destination. Combine with coconut ice cream and coconut topping and you have an instant hit!

- 4 TROPICAL FRUITS
- MORE THAN 50% FRUIT
- READY-TO-USE
- COLD / HOT PREPARATION



Freakshake mango

[View recipe](#) >

< 2 / 5 >

Sundae Forest Fruit

Carefully selected strawberries, black currants, blueberries and raspberries give this fruit preparation an intense forest fruit flavor and will amaze your customers.

- 6 FOREST FRUITS
- WITH SMALL PIECES
- READY-TO-USE
- COLD / HOT PREPARATION



Trifle of forest fruit, mascarpone and spiced biscuit

[View recipe](#) >

< 4 / 5 >

Americafe

An unrivaled pure coffee powder of the highest quality. This unique coffee blend gives your ice cream and desserts a wonderfully strong coffee flavor without a bitter aftertaste.

- DELICIOUS TASTE
- STRONG BUT NOT BITTER
- PROCESS: COLD / HOT
- DOSAGE: 20-40GR / 1L MIX



Traditional ice coffee

[View recipe](#) >

< 2 / 3 >