



GENERAL CATALOGUE

*The flavours
for success*





The Sébalcé expertise

Sébalcé has been a major player in the flavour market for over 50 years with a well-established reputation. The combination of its fine expertise and the meticulous selection of its raw materials guarantee products of high quality.

Vanilla pods, extracts and liquid flavours form the Sébalcé's range, providing a distinctive aromatic signature to each one of your creations.

The brand Sébalcé is part of the company Condifa, which sells more than 300 products classified under 5 brands, each representing one specific area of expertise:



Pastry ingredients



Bakery ingredients



Ganaches and glazings



Ice cream ingredients



Flavours



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Vanilla

Product	Code	Packaging	Characteristics
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Pods

NEW			
TAHITENSIS VANILLA PODS 14-18 cm	1-42-011122	150 g jar	- Brown vanilla, shiny and fleshy. - Privileged by pastry chefs, finest flavour characterised by aniseed and flowery notes.
GOURMET BLACK BOURBON VANILLA PODS <i>Bourbon Vanilla Origin: Madagascar 17 - 20 cm</i>	1-42-010035	150 g jar	- Black vanilla, shiny and fleshy. - Subtle and intense flavour characterised by notes of caramel and cocoa.
BOURBON VANILLA PODS 14 - 16 cm 16 - 20 cm	1-42-004202 1-42-004275	100 g jar 250 g jar	- Reddish-brown vanilla, shiny and fleshy. - Subtle and intense flavour characterised by notes of caramel.

Extracts

TAHITENSIS VANILLA EXTRACT WITH BEANS	1-42-010691	0.5 kg bottle	- Woody flavour, with slightly aniseed floral notes. - Contains many vanilla beans: replaces the pods. - Allows the claim "with Tahitensis vanilla".
BOURBON VANILLA EXTRACT	1-42-010444	1 L bottle	- Typical Bourbon vanilla aroma profile. - Intense notes, creamy and caramelised, slightly spicy. - Allows the claim "with Bourbon vanilla".
NEW VANILLA EXTRACT	1-42-011082	1 L bottle	- Intense vanilla and caramelised notes. - Allows the claim "with vanilla".

Natural flavours

VANILLA P200 NATURAL FLAVOUR	1-42-008878	1 L bottle	- Rum-flavoured vanilla notes, slightly smoked. - Allows the claim "with vanilla".
NEW NATURAL VANILLA FLAVOUR	1-42-010445	1 L bottle	- Vanilla, balsamic and woody notes. - Allows the claim "with vanilla".

Flavours

VANILUXE 200 VANILLA FLAVOUR	1-42-004129	1 L bottle	Rum-flavoured and caramelised vanilla notes.
PASTRY VANILLA FLAVOUR	1-42-004131	1 L bottle	Caramelised vanilla notes, with a subtle taste of French traditional biscuits.
BOULPÂT VANILLA FLAVOUR	1-42-004125	1 L bottle	- Intense and woody vanilla notes close to those of vanilla pods. - Suitable for basic use in bakery and pastry.
GOURMET VANILLA FLAVOUR	1-42-010498	1 L bottle	Creamy and caramelised notes.
VANILLA FLAVOUR	1-42-004164 1-42-010497	1 L bottle 5 L can	Caramelised vanilla notes.



Coffee

Product	Code	Packaging	Characteristics
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Extracts

PURE ARABICA COFFEE EXTRACT NEW FORMAT	1-42-010459	1 L bottle	• Exclusively from Pure Arabica coffee beans • Intense and full-bodied notes of roasted Arabica coffee, without bitterness. • Allows the claim “with Pure Arabica coffee”.
	1-42-011142	0.5 kg bottle	
COFFEE EXTRACT	1-42-010446	1 L bottle	• Roasted notes, slightly caramelised. • Balance between strength and bitterness. • Allows the claim “with coffee”.

Flavour and instant coffee

BRAZILIAN TASTE COFFEE FLAVOUR NEW FORMAT	1-42-004133	1 L bottle	• Sweet notes, perfectly balanced.
	1-42-004226	5 L can	
INSTANT COFFEE 100% PURE COFFEE	1-42-004134	0.5 kg bag	• Strong and suave notes. • Balance between bitterness and acidity. • Allows the claim “with coffee”.





Fruits and other flavours

Product	Code	Packaging	Characteristics
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Fruit flavours

NATURAL ORANGE FLAVOUR	1-42-004162	0.5 kg bottle	- To be used alone or as a support, each reference offers the authentic taste of the fruit, sweet or sour. - Good colouring strength of the strawberry, raspberry and pistachio flavours.
NATURAL STRAWBERRY FLAVOUR	1-42-004166	0.5 kg bottle	
NATURAL LEMON FLAVOUR	1-42-004163	0.5 kg bottle	
RASPBERRY	1-42-004167	0.5 kg bottle	
PEAR	1-42-004165	0.5 kg bottle	
BANANA	1-42-004170	0.5 kg bottle	
PISTACHIO	1-42-008846	0.5 kg bottle	
BITTER ALMOND	1-42-004138	0.5 L bottle	- Excellent taste of bitter almond. - Very concentrated and cost-saving product, 1-2 g/kg.
LEMON RIND	1-42-004135	0.5 L bottle	Combination of the fruity flavour of the orange or lemon juice and the strength of the rind.
NATURAL FLAVOUR ORANGE RIND	1-42-004136	0.5 L bottle	
NATURAL FLAVOUR WITH A NOTE OF ORANGE BLOSSOM	1-42-004123 1-42-004124	1 L bottle 5 L can	Fruity and floral flavour with notes of honey.

Other flavours

PASTRY CARAMEL	1-42-004137	1.35 kg bottle	- Intense caramel flavour. - Beautiful brown colour, warm amber reflections.
TRUFFLE FLAVOUR	1-42-004203	0.5 kg bottle	Subtle and strong black truffle flavour.





Gelatines and food colourings

Product	Code	Packaging	Characteristics
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Gelatines in sheets

GOLD GELATINE 250 sheets 200 Bloom 500 sheets 200 Bloom	1-42-004191 1-42-008829	0.5 kg case 1 kg case	• Thin sheets: 2 g
SILVER GELATINE 400 sheets 180 Bloom	1-42-008830	1 kg case	• Sheets: 2.5 g
BRONZE GELATINE 300 sheets 150 Bloom	1-42-008831	1 kg case	• Sheets: 3.3 g
BRONZE BOVINE GELATINE 300 sheets 150 Bloom "Halal" certified	1-42-008832	1 kg case	• 100% bovine origin. • "Halal" certified.
TITANIUM GELATINE 200 sheets 120 Bloom	1-42-008833	1 kg case	• Sheets: 5 g

Bovine powdered gelatines

POWDERED GELATINES 100 Bloom 150 Bloom 200 Bloom	1-42-004184 1-42-004185 1-42-004186	1 kg box 1 kg box 1 kg box	• 100% bovine origin.
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Food colourings

RED	1-42-010687	0.5 L bottle	• Suitable for bakery use. • Gives a natural rendering that enhances the product's appeal. • Neutral taste.
YELLOW	1-42-010689	0.5 L bottle	
MINT GREEN	1-42-004180	0.5 L bottle	





Find out more on our recipes and products on www.condifa.fr



fédère les marques



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