

PASTE FORMAT AROMAS

Product range with a creamy texture; easy to apply and measure. Products are characterized by simultaneously conferring preparations smell, flavour and color. They are high stability products. Specially designed to be added to:

- All kinds of patisserie : Fillings, pastries, artisan and industrial confectionery.
- Dairy products : Yoghurts, milkshakes, etc.
- Ice creams, sherbets, etc.
- FOODSERVICE : Preparation of all kinds of sauces, drinks, desserts, etc.



CHERRY (AMARENA) Ref. A3707

COCONUT Ref. A3699

STRAWBERRY Ref. A3702

LEMON Ref. A3701

MANDARIN Ref. A3706

APPLE Ref. A3699

PEACH Ref. A3698

ORANGE Ref. A3697



COFFEE Ref. A3705

CARMEL Ref. A3704

CHOCOLATE Ref. A3726

CRÈME PÂTISSIÈRE Ref. A3703

LECHE MERENGADA Ref. A3696

BUTTER Ref. A3700

CREAM Ref. A3727

VANILLA Ref. A3695

YOGHURT Ref. A3694

MANUFACTURAS CEYLAN S.L.

C/ Trainers, 6 - P.I. Vara de Quart 46014 Valencia - Spain - Tel. +34 96 379 88 00 -
ceylan@ceylan.es - www.ceylan.es -

