



DARBO FRUIT MAGIC

Fillings, glazes and more for preparing fine baked goods



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An Austrian family tradition

The Darbo family began making jams and syrups from fruit in 1879. Darbo steadily gained market share and expanded its range in both the foodservice and food retail industry and became the market leader for jams and honeys in Austria, not least because of its loyal customer base. Its success in Austria served as an encouraging confirmation that its strategy was working, so the company also ventured the odd glimpse abroad too. The company was now enjoying growing success supplying its fine jams, honeys and syrups to shops outside of Austria as well. Darbo is now a well-known medium-sized family firm that operates at four sites in Tyrol and produces high-quality products for restaurants and hotels as well as for the foodservice and food processing industries.



A success built on fruit

Producing our fine fruit creations begins where the best fruit grows. When it comes to buying fruit, decades of experience and trusted relationships with suppliers gives us an edge that secures us high-quality produce. This results in exquisite fruit creations from the best growing regions in the world.



Certified quality

We are committed to a continuous and living improvement process. Internationally recognized and certified management systems focusing on food safety, quality management and sustainable use of resources provide the appropriate framework for our actions and support us in standardizing processes. The certificates of these internationally applicable standards confirm the functionality of our management system.



CERTIFICATE: IFS



CERTIFICATE: ISO 9001



KOSHER



HALAL

Product development

All Darbo bakery products can be individually adapted to your machinery or to your production processes. Additional varieties can also be developed according to your wishes. A new recipe can be quickly and unconventionally created for volumes upwards of around 1,000 kg. From 2 kg tubs to 1,000 kg stainless-steel drums, Darbo's expertise covers all container sizes.



It is in the nature of things that we seek good contact with our customers, partners and interested parties. Whether you have direct questions or requests or are simply curious - do not hesitate to contact us.

Contact

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Darbo bakery jams

Smooth stirred, double sieved RTU bakery jam



Bakery jams

Smooth stirred, double sieved RTU bakery jam



Darbo's bakery jam is smooth stirred and double sieved and made exclusively with high-quality fruit. All fruit is gently heated and stirred. This creates a particularly soft and easy-to-spread consistency, allowing the jam to be used immediately without having to be stirred any further. The fruit content is 45 %. The double sieved bakery jam is suitable for all kinds of hot and cold processing.

Especially suited for

- Doughnuts and similar
- Flans
- Roulades

VARIETY	FRUIT CONTENT	EAN NO. 13,3 kg / 29 lbs 5 oz pail
Apricot sieved	45 %	041211
Strawberry sieved	45 %	041228
Raspberry-Redcurrant sieved	45 %	041204
Dark fruit selection	45 %	047961

the articles highlighted in gray are in stock



- multi purpose
- soft and easy-to-spread consistency
- immediate use without stirring (RTU)
- stable consistency after pumping and cutting
- stable when frozen and defrosted
- conditionally bake stable
- high quality fruits
- gently processed
- double sieved
- no lump formation
- use of a special pectin (i.e. after the filling process the jam gels again, thus it remains stable)
- on request also available in stainless steel container



Darbo bakery jams

Sieved fruit fillings, multi purpose

Bakery jams

Sieved fruit fillings, multi purpose



This filling boasts a very creamy consistency and is sieved twice. It can be used straight from the tub or container without having to be stirred. It is also suitable for all kinds of hot and cold processing.

Especially suited for

- Doughnuts and similar
- Flans
- Roulades
- Pancakes

VARIETY	FRUIT CONTENT	EAN NO. 13,3 kg / 29 lbs 5 oz pail
Apricot with rum flavour	45 %	026010
Apricot	45 %	029967
Redcurrant	45 %	018022
Sour cherry	45 %	030789
Raspberry	45 %	035784
Raspberry	35 %	043338
Blueberry	35 %	030635
Elderberry	35 %	046032
Baked apple	35 %	041532
Blackcurrant	35 %	045752
Raspberry-Blackcurrant	35 %	046124
Blackberry-Elderflower	40 %	040368*
Strawberry-Rhubarb	45 %	040757*
Apple	35 %	032653*
Rosehip	45 %	035531*
Peach-Passion fruit	45 %	041518*
Raspberry-Lime	40 %	043239*
Mango-Passion fruit	35 %	049668*
Blackberry-Blackcurrant	45 %	047077*
Sweet cherry	35 %	042331*
Plum-Orange	38 %	042324*

- multi purpose
- soft and easy-to-spread consistency
- immediate use without stirring
- stable consistency after pumping and cutting
- stable when frozen and defrosted
- conditionally bake stable
- high quality fruits
- gently processed
- double sieved
- no lump formation
- use of a special pectin (i.e. after the filling process the jam gels again, thus it remains stable)
- on request also available in stainless steel container

the articles highlighted in gray are in stock

**order-related (min. 1,000 kg and 10-15 days order lead time)*



Darbo bakery jams
Fruit filling for dry baked goods



Bakery jams

Fruit filling for dry baked goods



Darbo's fruit filling for dry baked goods boasts a low level of water activity. Compared to conventional fruit fillings, this one does not dry out much in biscuits and small pastries and stays fresh and juicy. The fruit filling gives the baked goods a nice, fruity flavour.

Especially suited for filling of

- Biscuits
- Small pastries
- Gingerbread

VARIETY	FRUIT CONTENT	EAN NO. 13,3 kg / 29 lbs 5 oz pail
Apricot sieved	40 %	030864
Redcurrant sieved	40 %	037061
Raspberry sieved	40 %	034022
Orange sieved	35 %	035814*
Strawberry sieved	35 %	049316*

- for filling after baking
- low water activity
(thus hardly any moisture penetrates into the baked goods)
- baked goods stay soft and fresh longer
- finely sieved
- high gloss

the articles highlighted in gray are in stock

**order-related (min. 1,000 kg and 10-15 days order lead time)*

Fruit fillings for enrobing machines, dough sheet weighing and portion control machinery

VARIETY	EAN NO. 13,3 kg / 29 lbs 5 oz pail
Sour cherry sieved	043918*
Orange sieved	043901*
Baked apple sieved	044045*
Lemon sieved	044038*

Especially suited for

- filled tea biscuits
- filled bars
- yeast dumplings
- potato dumplings etc.

- highly bake stable
- very dimensionally stable (no hollow baking)
- stable consistency after pumping and cutting
- low water activity (thus hardly any moisture penetrates into the baked goods)
- baked goods stay soft and fresh longer
- finely sieved
- high gloss

**order-related (min. 1,000 kg and 10-15 days order lead time)*



Darbo fruit fillings
Plum butter

Fruit fillings

Plum butter



Darbo Plum butter has a very high fruit content. At least 300 g of fruit is used to produce 100 g of Plum butter. Thanks to an easy-to-spread consistency, it can be used immediately without having to be stirred. The product boasts a high stability after baking and when frozen and then defrosted.

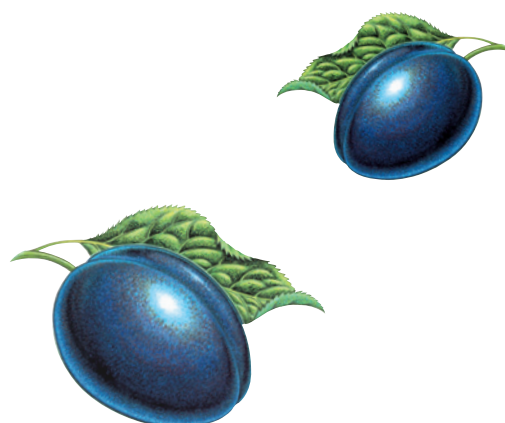
Especially suited for filling of

- Yeast dumplings
- Buchteln (sweet Austrian yeast buns)
- Dough balls or dough parcels

VARIETY	EAN NO. 13,3 kg / 29 lbs 5 oz pail
Plum butter (soft, with cinnamon taste)	034480
Plum butter (firm, with cinnamon and rum taste)	026058
Plum butter (firm)	001567

the articles highlighted in gray are in stock

- highly cooking and bake stable
- stable consistency after pumping and cutting
- stable when frozen and defrosted
- made from at least 300 g of fruit per 100 g of product
- on request also available in stainless steel container





Darbo bakery jams
“Bake-stable” filling



Bakery jams

“Bake-stable” filling



This fruit filling boasts very high stability after cooking and baking. Its stable consistency after pumping and cutting allows for simple dosing and processing. The full flavour is also retained even after the baking process. It is also stable when frozen and then defrosted.

Especially suited for filling of

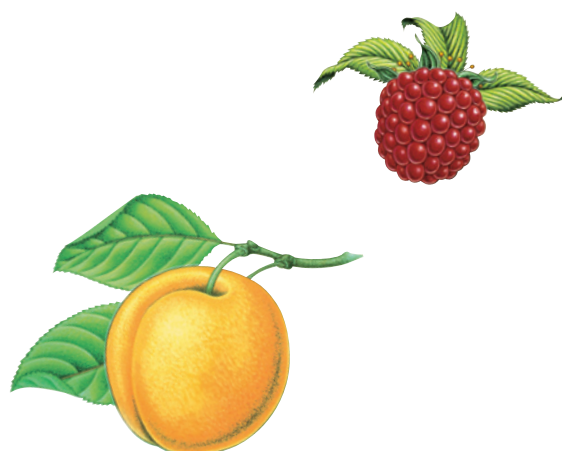
- Danish and puff pastries
- Cakes, eg. Linzer Torte
- Shortcrust pastry
- Tea biscuits

VARIETY	FRUIT CONTENT	EAN NO.	
		5 kg / 11 lbs pail	13,3 kg / 29 lbs 5 oz pail
Apricot sieved	45 %		034640
Apricot sieved	40 %	036545*	
Strawberry	45 %		036392
Strawberry sieved	40 %	036552*	
Redcurrant	45 %		031588
Raspberry with seeds	45 %		030673
Raspberry with seeds	40 %	036569*	
Raspberry without seeds	40 %	036576*	
Orange sieved	70 %	042560*	
Lemone sieved	25 %	042577*	

- stable when frozen and defrosted
- cook and bake stable
- very dimensionally stable (low weight loss after baking)
- high-quality fruits

the articles highlighted in gray are in stock

**order-related (min. 1,000 kg and 10-15 days order lead time)*





Darbo fruit fillings
Frutta fruit filling

Fruit fillings

Frutta fruit filling



Darbo's Frutta fruit filling is the perfect combination of excellent quality and easy processing. With its high fruit content and fruit pieces, this fruit filling will turn your baked goods into a special taste experience. It is also very stable after baking as well as when frozen and then defrosted.

Especially suited for filling of

- Dough balls
- Danish and puff pastries
- Tarts

Or for cold application for

- creams, ice cream etc.

VARIETY	FRUIT CONTENT	EAN NO.	
		5 kg / 11 lbs pail	12 kg / 26 lbs 7 oz pail
PREMIUM:			
Strawberry	60 %	033698	031328
Raspberry	70 %		034084
Plum	70 %**	033681	031458
Blueberry	55 %	037436	031311
Apricot	60 %	035333	030451
Sour cherry	70 %	033704	036149
Apple	70 %**	036323	039942***
Strawberry-Rhubarb	65 %	045592*	045813*
Baked apple	70 %	049637*	
Strawberry-Lime	60 %	049644*	
Pear	75 %	040344*	
Banana	60 %	043734*	
Peach-Passion fruit	60 %	045806*	
Blackcurrant	50 %		032981*
Red fruits	70 %	044557*	
Raspberry-Rhubarb	60 %		041174*
Lingonberry	65 %		034534*
Tropic	60 %		039560*
STANDARD:			
Strawberry	45 %		038594
Blueberry	45 %		038600
Sour cherry	45 %		038686
Plum	45 %		038730*
Apricot	45 %		038679*
Raspberry	45 %		038846*
Forest berries	45 %		038723*

- high fruit content
- high fruit piece content
- bake stable
(up to 210° C for 20 min)
- stable when frozen and defrosted
- particularly fruity taste
- the starch neutralizes after baking
- easy processing and good homogeneous processing consistency
- also available in stainless steel container on request

the articles highlighted in gray are in stock

**order-related (min. 1,000 kg and 10-15 days order lead time)*

***58% plums, 12% apples*

****11 kg pail*



Darbo apricature & gels

Apricature



Apricoture



This finely sieved apricoture stands out in particular thanks to its very fruity flavour. It can be machine processed very easily without having to be pre-processed and it prevents baked goods from drying out. The apricoture also sets quickly and gives the baked goods a glossy finish.

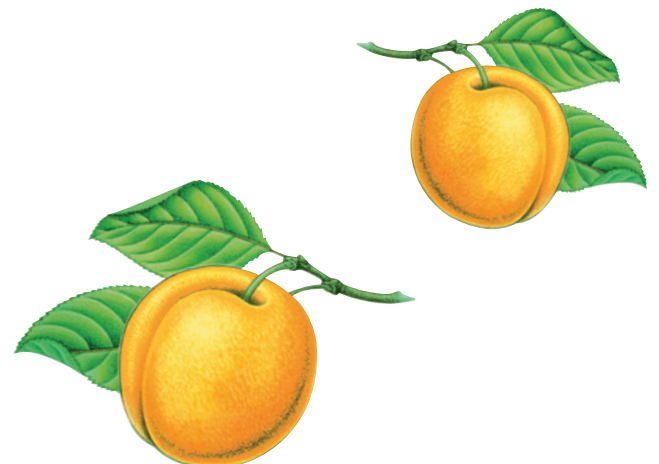
Especially suited for

- Brushing and adding apricots to various flans and cakes
- Adding apricots to a range of baked goods

VARIETY	FRUIT CONTENT	EAN NO. 13,3 kg / 29 lbs 5 oz pail
Apricot sieved	35 %	026027

- use directly without preparation
- gives a high shine and protects from drying out

the articles highlighted in gray are in stock





Darbo apricature & gels

Cool Gel, Apricogel and Nappage (Nap Miroir)



Apricoture & gels



Cool Gel

Apricogel

Nappage (Nap Miroir)

Cool Gel

Frozen dough balls are freshly baked on demand in both small and large bakeries. It's not always possible to estimate the number of Danish pastries required and thus how much apricot glaze to prepare. Darbo cool gel provides a crucial advantage in this regard as it is already in liquid form and can therefore be used immediately without needing to be pre-heated. It gives hot baked goods a glossy finish and protects them from drying out. A 2 kg tub is enough for around 400 Danish pastries.

Especially suited for

- Dough balls
- Danish and puff pastries

VARIETY	EAN NO. 2 kg / 4 lbs 6 oz pail
Cool Gel with apricot flavour	033292
Cool Gel neutral	042805

- Cool gel
- use directly on hot baked goods (can be used without adding water and without heating)
- high spreading range, very economical
- gives a noble shine to the pastry
- protects the pastry from drying out
- especially suitable for the "just in time" branch area

the articles highlighted in gray are in stock

Apricogel

Aprico gel is diluted with cold water (40% - 60%) and then processed at temperatures between 80° C and 90° C, either manually or mechanically. It sets quickly and perfectly protects the baked goods from drying out. It also gives baked goods a glossy finish.

Especially suited for

- Dough balls that are manually or machine-processed
- Danish and puff pastries

VARIETY	EAN NO. 13,3 kg / 29 lbs 5 oz pail
Apricogel	037276

- particularly easy handling
- gives a noble shine and protects against drying out

the articles highlighted in gray are in stock

Nappage (Nap Miroir)

VARIETY	EAN NO. 5 kg / 11 lbs pail
Nappage (Nap Miroir)	041143

Especially suited for

- dough balls with fruits
- fruit sauce
- fruit tartlets

- cool gel neutral
- can be used directly from the pail
- high spreading range
- protects baked goods and fruits from drying out
- gives a glossy finish

the articles highlighted in gray are in stock



Darbo glazes

Glaze



Glazes

Glaze



This concentrated gelatin can be diluted with water and sets optimally with a mixing ratio of one part Glaze to half a part water (40 % - 60 %). The processing temperature is between 80° C and 90° C. Darbo Glaze is quick and easy to work with and holds together well when cut. It prevents the fruit topping from drying out prematurely and gives it an appetising glossy finish while maintaining the freshness of the fruit topping, regardless of whether a fruit or neutral flavouring is used.

Especially suited for

- Fruit tarts
- Fruit slices
- Coating fruit flans
- Fruit cakes
- Desserts, etc.

VARIETY	EAN NO. 13,3 kg / 29 lbs 5 oz pail
Neutral	042294**
Apricot with 15 % fruit	042263**
Raspberry with 15 % fruit	041440**
Strawberry with 15 % fruit	041433**
Neutral	035388
Glaze with apricot flavour	035371
Glaze with strawberry flavour	035364*

the articles highlighted in gray are in stock

***unpreserved*

**order-related (min. 1,000 kg and 10-15 days order lead time)*

- stable when frozen and defrosted
- holds together when cut
- for mechanical processing with the sprayer, dilute the gelatin in advance with cold water (40 % - 60 %) and apply warmed up at 80° C - 90° C
- can also be processed manually
- use of up to 15 % fruit
- gives a glossy finish and protects from drying out

RTU Spray Glaze



Darbo spray glaze is very easy to machine-process without the need to add water. It sets quickly, protecting baked goods from drying out. It also gives products a glossy finish. The processing temperature for the spray glaze is between 80° C and 90° C. It is also stable when frozen and then defrosted.

Especially suited for

- Glazing Danish pastries containing fruit, fruit slices, fruit tarts, fruit cakes and fruit desserts

VARIETY	EAN NO.	
	10 kg / 22 lbs Bag in Box	20 kg / 44 lbs 1 oz Bag in Box
Spray glaze neutral	075872*	
Spray glaze neutral fortified		070693**

**order-related (min. 1,000 kg and 10-15 days order lead time)*

- stable when frozen and defrosted
- gives a glossy finish and protects from drying out
- ready-to-use (RTU)
- **especially suitable when using frozen fruits
- also available in stainless steel container on request
- can be used on all common spraying systems



Darbo fruit creams & compounds

Fruit creams



Fruit creams & compounds

Fruit creams for entremets, desserts, mousses, cakes, roulades and fruit sauce applications



Darbo has developed its fruit cream to be a handy way of creating a fruity and creamy base. Only cream, mascarpone, quark or yoghurt – as required – needs to be added to this fine cream made from fruit. No complicated intermediate steps are needed. The base is stable when frozen and then defrosted, allowing finished flans to be deep-frozen and any leftovers to be used later without losing quality. The versatility and ease of use of the fruit cream make it an exquisite fruit experience.

Especially suited

- for spreading on cakes and roulades
- for making desserts
- for filling cakes
- for the preparation of a fruit cake
- or fruit sauce applications

VARIETY	FRUIT CONTENT	EAN NO. 4,5 kg / 9 lbs 14 oz pail
Apricot	65 %	035159
Strawberry	83 %	035166
Raspberry	52 %	035173
Blueberry	45 %	035180

the articles highlighted in gray are in stock

- high-quality fruit base
- very easy to use
- to make fruit mass, stir 1 part Darbo fruit cream smooth and fold in 1 part whipped cream
- cooling makes the fruit mass firm to cut
- to make fruit sauce, dilute the Darbo fruit cream with 25 % water, heat it and apply





Ask us about our products for
bakery branches and food service industry.



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