



# PRODUCT CATALOGUE

**FAMILY OWNED**  
DESIGNED BY PROFESSIONAL CHEFS  
**CLEAN LABEL**  
**NATURAL**  
MADE IN USA





TRADITIONAL  
CRÈME BRÛLÉE

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# About PastryStar

## A TRADITION OF EXCELLENCE

Since 1986, PastryStar has specialized in manufacturing high end, natural pastry and bakery ingredients. This history of excellence originated in St. Denis, France by the Picou family in 1865.

Today, PastryStar manufactures over 200 different products, which can be found in a wide variety of establishments including fine dining restaurants, major grocery chains, cruise lines, and more.

BLUEBERRY MOUSSE,  
LEMON CURD &  
TORCHED MERINGUE



# INNOVATIVE PASTRY INGREDIENTS

PastryStar provides our clients with European quality products that are made in our facility located in Laurel, MD. Our product development team is composed of world class chefs with classical French patisserie training. Our ingredients are strategically sourced to create the best taste and texture profiles on the market. For this, we strive to use non-GMO, natural/clean label, and sustainably farmed products.

**WE HAVE OVER 30 YEARS OF  
EXPERIENCE IN MANUFACTURING  
QUALITY INGREDIENTS**

## **5** STAR QUALITY AND SERVICE

Our team is dedicated to providing top-tier customer service. Our products can be developed for your specific needs by our technicians. We dedicate a sales representative to each of our customers to ensure that you get the exact help you need.



# How We Do Business



## ORDERING INFORMATION

To place an order with PastryStar, please either:

✉ E-mail: [customerservice@pastrystar.com](mailto:customerservice@pastrystar.com)

📠 Fax purchase order: +1 (301).498.0913

☎ Call customer service: +1 (800).886.0912

Customer service is available from 8:00 AM – 5:00 PM (EST), Monday – Friday. For questions or comments, call our office or send an email to [customerservice@pastrystar.com](mailto:customerservice@pastrystar.com).

## CUSTOMER SERVICE & TECHNICAL ASSISTANCE

Our team is dedicated to making sure you get the help you need with any products. For any assistance or for recipe ideas, our technical assistance and customer service teams are available for you. Please call +1 (800).886.0912 and someone will transfer you to the relevant person.



## SALES & INQUIRIES

We value customer support and assign each of our customers a dedicated sales person. To get to know your sales person, please call +1 (800).886.0912 and let our customer service team know where you are located.

# Our Capabilities



## PROPRIETARY PRODUCT DEVELOPMENT

We exclusively develop products for you and your specific needs.



## CUSTOM RECIPES & TECHNICAL SUPPORT

We create new products and adapt our current products to meet your flavor, texture, and production needs with the packaging that is most convenient for you.



## NON-GMO & ALL NATURAL PRODUCTS

We have expertise in redesigning products to remove or substitute ingredients to achieve quality and usability with our products sourced as non-GMO.



## PRIVATE LABELING

We value your success, therefore we can manufacture and package products under your brand name.



## TRAINING, CONSULTATION, & DESIGN

We can support you by hosting training sessions and idea demos based on your identity and needs wherever your location might be.





# Legend

Refer back to these icons throughout this catalogue.



Gluten-Free



Natural/  
Clean Label



Non-GMO



Vegan



Trans-Fat Free



Kosher Pareve



Kosher Dairy



Tablet K



Cold Process



Hot Process



Bake

# Packaging Guide

## CASE



10LB CASE  
(2/5 LB BAGS)



20LB (4/5 LB  
BAGS), 25LB, &  
55LB CASE

## PAIL



2LB TUB



10, 20, & 22LB PAIL



35 & 50LB PAIL

## BOTTLE



35OZ BOTTLE



1 GALLON

## CAN



8LB CAN

## BAG



13 OZ/  
2 LB BAG



5LB BAG

## SPOUT BAG



2LB SPOUT BAG
















# *Pastry Mixes & Bases*

Our pastry mixes & bases are in powder form and make baking simpler for you. With each base or mix, we have perfected the recipe to help you get the right consistency and delicious taste as if you were making the dessert from scratch.



COFFEE  
MACARONS

# CREAM MIXES

TYPE OF PRODUCT	ITEM #	K					SIZE	PROCESS	RECONSTITUTION
Crème Brûlée	PS00121 PS00122	(K)D	✓	✓	✓		10 LB CASE 20 LB CASE		Just add mix, half & half and heavy cream.
Tiramisu	PS00125 PS00126	(K)	✓	✓	✓		10 LB CASE 25 LB CASE		Just add mix, milk and heavy cream.
Panna Cotta	PS00130	(K)D	✓	✓	✓	✓	10 LB CASE		Just add mix, milk and heavy cream.
Spanish Flan	PS00200 PS00199	(K)D	✓	✓	✓		10 LB CASE 20 LB CASE		Just add mix, milk and heavy cream.
Creme Anglaise	PS00111	(K)D	✓	✓	✓		20 LB CASE		Just add mix and boiling milk.
Lemon Curd	PS00156 PS00155	(K)	✓	✓			10 LB CASE 25 LB CASE		Just add mix, water, and butter.
Whipped Cream Topping Base	PS00180	(K)	✓	✓	✓		25 LB CASE		Just add mix, water, or milk.
Meringue Express (with egg whites)	PS00182	(K)D	✓	✓			5 LB PAIL		Just add mix, water and powdered sugar.
Buttercream	PS00178 PS00179	(K)D	✓	✓			10 LB CASE 25 LB CASE		Just add mix, butter and cold water.



TRADITIONAL  
PANNA COTTA



# PASTRY CREAM MIXES

TYPE OF PASTRY CREAM	ITEM #	K	🍷	🍏	🌿	🌾	SIZE	RECONSTITUTION
<b>COLD PROCESS</b>								
Instant Creme Supreme	PS00105 PS00106	ⓀD	✓	✓	✓		12/13 OZ BAGS 25 LB CASE	Just add mix, water, & heavy cream.
Instant Pastry Cream	PS00101	ⓀD	✓	✓	✓		25 LB CASE	Just add mix & water to reconstitute.
Instant Pastry Cream (bake stable)	PS00097	ⓀD	✓	✓	✓		25 LB CASE	Add mix, water, whole milk &/or heavy cream.
Instant Neutral Pastry Cream	PS00100	ⓀD	✓	✓	✓		25 LB CASE	Just add mix & water to reconstitute.
<b>HOT PROCESS</b>								
Hot Process Pastry Cream (w/ egg)	PS00153	ⓀD	✓	✓			25 LB CASE	Just add mix, milk, sugar & butter.
Hot Process Pastry Cream (European)	PS00154	ⓀD	✓	✓	✓	✓	25 LB CASE	Just add mix, milk, egg yolks, whole eggs, sugar, & butter.
Instant Hot Process Pastry Cream	PS00145	ⓀD	✓	✓	✓		25 LB CASE	Just add boiling water, sugar, & butter.





















DEVILS FOOD  
CAKE WITH  
BUTTERCREAM  
FROSTING



## CAKE & COOKIE MIXES

TYPE OF MIX	ITEM #	K					SIZE	PROCESS	RECONSTITUTION
Vanilla Sponge Cake	PS00250	(K)D	✓	✓			25 LB CASE		Just add mix, whole eggs & warm water.
Chocolate Sponge Cake	PS00255	(K)D	✓	✓			25 LB CASE		Just add mix, whole eggs & warm water.
German Chocolate Cake	PS00257	(K)D	✓	✓			25 LB CASE		Add mix, whole eggs, butter, & buttermilk.
Devils Food Cake	PS00258	(K)D	✓	✓		✓	25 LB CASE		Just add mix, oil, water, & milk.
Cream Cake	PS00260	(K)D	✓	✓			25 LB CASE		Add mix, eggs, vegetable oil, butter, & warm water.
Pound Cake	PS00262	(K)D	✓	✓	✓		25 LB CASE		Just add mix, butter, eggs, & milk.
Gluten-Free Brownie	PS00272 PS00273	(K)D	✓	✓	✓		10 LB CASE 25 LB CASE		Just add mix, eggs, water, & butter.
Flourless Chocolate Cake	PS00274 PS00275	(K)D	✓	✓			10 LB CASE 25 LB CASE		Add gluten-free mix, eggs & heavy cream.
Chocolate Molten Cake	PS00278 PS00279	(K)D	✓	✓			10 LB CASE 25 LB CASE		Just add mix, softened butter & whole milk.
Yellow Cake	PS00280	(K)D	✓	✓		✓	25 LB CASE		Add mix, eggs, canola oil, butter & whole milk.
Macaron	PS00284 PS00285	(K)D	✓	✓			10 LB CASE 25 LB CASE		Just add mix, water, & color.
Florentine (tuile)	PS00286 PS00287	(K)D	✓	✓			6/2LB BAGS 20 LB CASE		Just add mix & almonds.



# MOUSSE MIXES & BASES

TYPE OF MOUSSE	ITEM #	K	♥	🌿	🌾	🍂	SIZE	RECONSTITUTION
COLD PROCESS								
Instant Chocolate Mousse	PS09510 PS09511	K	✓	✓	✓		10 LB CASE 20 LB CASE	Just add mix & milk to reconstitute.
Instant White Chocolate Mousse	PS09512 PS09513	K	✓	✓	✓		10 LB CASE 20 LB CASE	Just add mix & milk to reconstitute.
Gatino Lite Mousse Base	PS09532	K	✓	✓	✓		25 LB CASE	Add mix, cold water, fruit puree, & heavy cream.
HOT PROCESS								
Dark Chocolate Mousse Fond	PS09175	K	✓	✓	✓		10 LB CASE	Just add mix, hot water, & whipped cream.
White Chocolate Mousse Fond	PS09172	K	✓	✓	✓		10 LB CASE	Just add mix, hot water, & whipped cream.
Neutral Mousse Fond	PS09170	K	✓	✓	✓		10 LB CASE	Just add mix, hot water, & whipped cream. Purée optional.

CHOCOLATE  
HAZELNUT GATINO  
LITE MOUSSE



# Ice Cream Bases

Our ice cream bases are in powder form and make the process of creating delicious, frozen desserts effortlessly. We have full bases, half bases, and stabilizers.



BLUEBERRY  
GELATO

# GELATO, SORBET, ICE CREAM& FROZEN YOGURT BASES

TYPE OF BASE	ITEM #	K	♥	🍃	🌾	🥕	SIZE	RECONSTITUTION
<b>ICE CREAM</b>								
Ice Cream/ Gelato Stabilizer	PS10411	(K)D	✓	✓	✓		25 LB CASE	Just add milk, heavy cream & paste/flavor.
Ice Cream Full Base	PS10420	(K)D	✓	✓	✓		25 LB CASE	Just add milk, heavy cream & paste/flavor.
<b>GELATO</b>								
Gelato Full Base	PS10435	(K)D	✓	✓	✓		25 LB CASE	Just add water & paste/flavor.
Gelato 1/2 Base	PS10426	(K)D	✓	✓	✓		25 LB CASE	Add sugar, water, & paste/flavor.
Sugar Free Gelato Full Base	PS10419	(K)D	✓	✓	✓		25 LB CASE	Add half and half & paste/flavor.
<b>FROZEN YOGURT</b>								
Frozen Yogurt Full Base	PS10422	(K)D	✓	✓	✓		25 LB CASE	Just add buttermilk.
<b>SORBET</b>								
Sorbet Full Base	PS10409	(K)D	✓	✓	✓	✓	25 LB CASE	Just add water & fruit puree/flavor.
Sorbet 1/2 Base	PS10410	(K)	✓	✓	✓		25 LB CASE	Add sugar, water & fruit puree/flavor.
Sorbet Stabilizer	PS10413	(K)D	✓	✓	✓	✓	2 LB TUB	Emulsifier, helps with anti-crystallization & texture.



VANILLA BEAN  
GELATO SCOOP



# *Flavors, Pastes & Fruit Products*



STRAWBERRY JAM





Our natural flavors provide your finished product with an authentic taste. They have a syrup like consistency with a recommended usage of 1% - 3% per total batch weight.





# FLAVORS

TYPE OF FLAVOR	ITEM #	K	SIZE
Anise	PS00046	(K)	9/35 OZ BTL
Banana	PS00036	(K)	9/35 OZ BTL
Bitter Almond	PS00039	(K)	9/35 OZ BTL
Bourbon Vanilla	PS00055 PS00056	(K)	9/35 OZ BTL 4/1 GAL BTL
Butter Pecan	PS00013	(K)	9/35 OZ BTL
Coconut	PS00037	(K)	9/35 OZ BTL
Coffee Bogota	PS00060 PS00061	(K)	9/35 OZ BTL 4/1 GAL BTL
Coffee Extract	PS00062		9/35 OZ BTL
Cognac Orange	PS00081	(K)	4/4 LB JARS

TYPE OF FLAVOR	ITEM #	K	SIZE
Lemon	PS00019 PS00020	(K)	4/1 GAL BTL 9/35 OZ BTL
Orange	PS00022	(K)	9/35 OZ BTL
Peach	PS00030 PS00031	(K)	9/35 OZ BTL 4/1 GAL BTL
Peppermint	PS00038	(K)	9/35 OZ BTL
Pineapple	PS00023	(K)	9/35 OZ BTL
Raspberry	PS00028 PS00029	(K)	9/35 OZ BTL 4/1 GAL BTL
Rum	PS00071		4/4 LB JARS
Strawberry	PS00025	(K)	9/35 OZ BTL
Vanilla Paste	PS00057	(K)	9/35 OZ BTL

## ALL FLAVORS ARE:



Trans-Fat Free



Natural/  
Clean Label



Gluten-Free







Vegan







# PASTES

TYPE OF PASTE	ITEM #	K					SIZE	DESCRIPTION
Almond Paste 22%	PS30002	(K)	✓		✓	✓	6/2.2 LB CANS	Use to flavor creams, batters, macarons, cookies, or cakes.
Almond Paste 60%	PS30000 PS30001	(K)	✓		✓	✓	1/7 LB CAN 2/7 LB CANS	Use to flavor creams, batters, macarons, cookies, or cakes.
Cocoa Paste	PS10931 PS10930	(K)D	✓	✓	✓		10 LB PAIL 20 LB PAIL	Natural concentrate. Sugar free. Intense cocoa flavor. Replaces cocoa powder.
Hazelnut Praline Paste	PS00041	(K)D	✓	✓	✓		1/8 LB PAIL	Made with 80% hazelnuts. Use to give rich hazelnut flavor to cake, dough, etc.
Kernel Paste	PS00042	(K)	✓		✓	✓	2/7 LB CANS	Paste from the inside of an apricot kernel with an almond flavor.
Marzipan Paste (Decor)	PS09170	(K)	✓		✓	✓	2/9 LB CANS	Made with 22% almonds. Use to make decor for desserts.
Marzipan Paste (Rolling Almond)	PS30005	(K)	✓		✓	✓	2/8 LB CANS	Made with 30% almonds. Use to roll over cake.
Pistachio Paste	PS00040	(K)	✓	✓	✓	✓	2/7 LB CANS	High percentage of pistachio. Excellent taste, texture, & color! No added sugar.

Our pastes are the perfect addition to flavoring buttercream, mousse, custard & more.



Our natural fruit purées come frozen in 15 lb pails.  
They are made with a high fruit content, which  
are individually sourced from their native origins.

Our fruit/dessert sauces can be used for decorating  
plates or as a topping on a dessert. These  
sauces come in 2 lb pouches.

RASPBERRY PISTACHIO  
MOUSSE CAKE



# FRUIT PURÉES

TYPE OF PURÉE	ITEM #	TYPE OF PURÉE	ITEM #	TYPE OF PURÉE	ITEM #	TYPE OF PURÉE	ITEM #
Apricot	PS04324	Coconut	PS04374	Lemon	PS04204	Pineapple	PS04529
Banana	PS04364	Cranberry	PS04409	Lime	PS04214	Pomegranate	PS04079
Blackberry	PS04174	Green Apple	PS04104	Mango	PS04544	Raspberry	PS04284
Blackcurrant	PS04334	Guava	PS04054	Passion Fruit	PS04024	Peach	PS04319
Blood Orange	PS04664	Kiwi	PS04564	Pear William	PS04424	Strawberry	PS04254
Cherry	PS64296					White Peach	PS04304

## ALL PURÉES ARE:



Trans-Fat Free



Natural/  
Clean Label



Kosher Dairy



Gluten-Free



Vegan



Our natural fruit purées come frozen in 15 LB pails.

## FRUIT/DESSERT SAUCES



TYPE OF SAUCE	ITEM #	K	Trans-Fat Free	Natural/Clean Label	Kosher Dairy	Gluten-Free	Vegan
Caramel	PS08919	(KD)	✓	✓	✓		
Mango	PS08549	(KD)	✓	✓	✓	✓	✓
Passion Fruit	PS08029	(KD)	✓	✓	✓	✓	✓
Raspberry	PS08289	(KD)	✓	✓	✓	✓	✓
Strawberry	PS08259	(KD)	✓	✓	✓	✓	✓

Our fruit and dessert sauces come in cases of 6/2 LB spout bags.





DULCE DE  
LECHE FILLING



# FILLINGS

TYPE OF FILLING	ITEM #	K	🍷	🌱	🚫🌿	🍂	SIZE
FRUIT FILLING							
Apple Filling	PS00512 PS00511	ⓀD	✓	✓	✓	✓	35 LB PAIL 20 LB PAIL
Apricot Filling	PS00533 PS00532	ⓀD	✓	✓	✓	✓	35 LB PAIL 20 LB PAIL
Cherry Filling	PS00537 PS00536	ⓀD	✓	✓	✓	✓	35 LB PAIL 20 LB PAIL
Raspberry Filling	PS00529 PS00528	ⓀD	✓	✓	✓	✓	35 LB PAIL 20 LB PAIL
Wild Blueberry Filling	PS00517 PS00516	ⓀD	✓	✓	✓	✓	35 LB PAIL 20 LB PAIL
OTHER FILLING							
Chocolate Hazelnut Filling	PS10901	ⓀD	✓	✓	✓		10 LB PAIL
Dulce de Leche Filling	PS00305	ⓀD	✓	✓	✓		20 LB PAIL

Our fillings are bake stable and perfect for pies, cakes, tarts, or as a decorative topping. The fruit fillings are prepared with fruit that is sustainably sourced. Our non-fruit fillings are made with natural ingredients, like chocolate, fresh dairy & hazelnut paste.

PUFF PASTRY  
WITH CHERRY  
FRUIT FILLING

Our jams are bake stable,  
easily spreadable, and have  
unique, bright flavors.



APRICOT JAM

# BAKING JAMS

## ALL JAMS ARE:



TYPE OF JAM	ITEM #	SIZE	DESCRIPTION
<b>BAKING JAMS</b>			
Apple Jam	PS00310 PS00311	20 LB PAIL 50 LB PAIL	Light amber yellow, oven stable, classic green apple flavor & easily spreadable.
Apricot Jam	PS00334 PS00333 PS00335	10 LB PAIL 20 LB PAIL 50 LB PAIL	Fire orange, oven stable, rich apricot flavor & easily spreadable.
Blueberry Jam	PS00316 PS00315	20 LB PAIL 50 LB PAIL	Deep purple, oven stable, delectable blueberry flavor & easily spreadable.
Cherry Jam	PS00337 PS00336	20 LB PAIL 50 LB PAIL	Wine red, oven stable, tart, yet sweet cherry flavor & easily spreadable.
Lemon Jam	PS00317 PS00318	20 LB PAIL 50 LB PAIL	Golden yellow, oven stable, sweet, fresh, & tart lemon flavor & easily spreadable.
Orange Jam	PS00342 PS00322	20 LB PAIL 50 LB PAIL	Bright orange, oven stable, sweet orange flavor & easily spreadable.
Raspberry Jam (no seeds)	PS00327 PS00348 PS00328	10 LB PAIL 20 LB PAIL 50 LB PAIL	Ruby red, oven stable, sweet raspberry flavor & easily spreadable.
Raspberry Jam (with seeds)	PS00330 PS00329	20 LB PAIL 50 LB PAIL	Ruby red, oven stable, sweet raspberry flavor with a crunch & easily spreadable.
Redcurrant Jam	PS00339 PS00338	20 LB PAIL 50 LB PAIL	Crimson red, oven stable, sweet redcurrant flavor & easily spreadable.
Strawberry Jam	PS00326 PS00323 PS00325	10 LB PAIL 20 LB PAIL 50 LB PAIL	Red, oven stable, sweet strawberry flavor & easily spreadable.
<b>EXOTIC JAMS</b>			
Banana Jam	PS00306 PS00307	20 LB PAIL 50 LB PAIL	Pale yellow, oven stable, lush banana flavor & easily spreadable.
Coconut Jam	PS00319 PS00314	20 LB PAIL 50 LB PAIL	Off white, oven stable, fresh coconut flavor & easily spreadable.
Guava Jam	PS00308 PS00309	20 LB PAIL 50 LB PAIL	Sunset pink, oven stable, exotic guava flavor & easily spreadable.
Mango Jam	PS00312 PS00313	20 LB PAIL 50 LB PAIL	Amber orange, oven stable, purely sweet mango flavor & easily spreadable.
Pineapple Jam	PS00321 PS00320	20 LB PAIL 50 LB PAIL	Golden yellow, oven stable, tropical pineapple flavor & easily spreadable.
<b>FARMERS JAM</b>			
Farmers Apricot Jam	PS00344	50 LB PAIL	Fire orange, oven stable, great for cookies, cost effective & easily spreadable.
Farmers Raspberry Jam	PS00347	50 LB PAIL	Ruby red, oven stable, great for cookies, cost effective & easily spreadable.
Farmers Strawberry Jam	PS00345	50 LB PAIL	Red, oven stable, great for cookies, cost effective & easily spreadable.

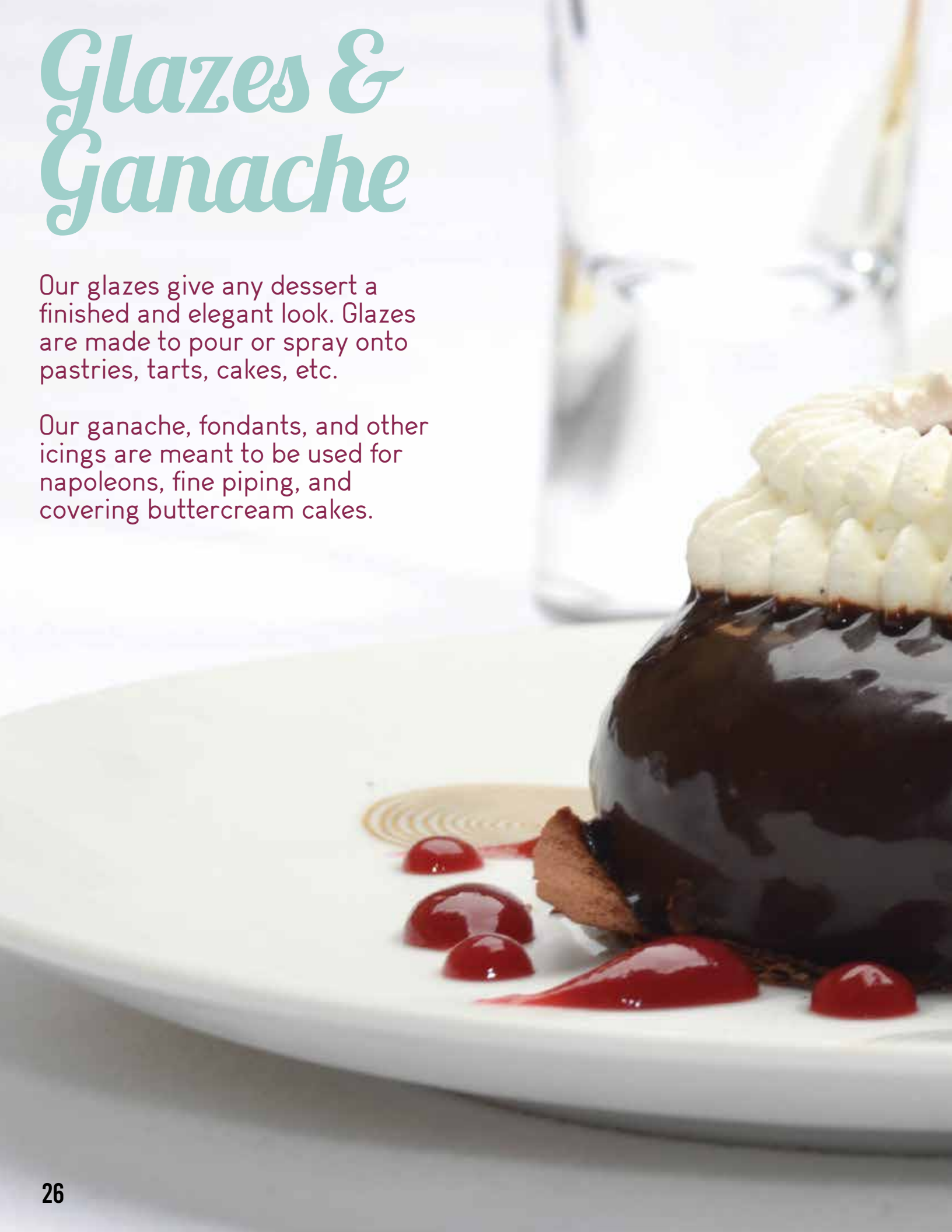




# Glazes & Ganache

Our glazes give any dessert a finished and elegant look. Glazes are made to pour or spray onto pastries, tarts, cakes, etc.

Our ganache, fondants, and other icings are meant to be used for napoleons, fine piping, and covering buttercream cakes.





# GLAZES





TYPE OF GLAZE	ITEM #	K	♥	🌿	🌾	🥕	SIZE	DESCRIPTION
<b>MIRROR GLAZES</b>								
Neutral Mirror Glaze	PS00380 PS00381	ⓀD	✓	✓	✓	✓	10 LB PAIL 20 LB PAIL	Clear, neutral flavor, shiny finish to any pastry, can be colored/flavored.
White Mirror Glaze	PS00382	ⓀD	✓	✓	✓	✓	10 LB PAIL	Bright white, neutral flavor, shiny finish to any pastry, can be colored/flavored.
Chocolate Mirror Glaze	PS00386	ⓀD	✓	✓	✓	✓	10 LB PAIL	Glossy black, dark chocolate flavor, shiny finish to any pastry, ready to use.
<b>CLASSIC GLAZES</b>								
Neutral Glaze (Powder)	PS00350	ⓀD	✓	✓	✓	✓	25 LB CASE	Neutral taste, color, & flavor. Just add water. Glazes tops of fruit tarts.
Neutral Glaze (Cold Process)	PS00355	ⓀD	✓	✓	✓	✓	20 LB PAIL	Ready to use. Just open & brush on any pastry.
Apricot Glaze (Dehydrated)	PS00360	ⓀD	✓	✓	✓	✓	2/10 LB BAGS	Powder form. Just add sugar & water, boil, then brush.
Apricot Glaze (Classic)	PS00361	ⓀD	✓	✓	✓	✓	20 LB PAIL	Add 20% water, heat & brush on fruits.
Apricot Glaze (Imported Type)	PS00362	ⓀD	✓	✓	✓	✓	35 LB PAIL	Just heat & brush onto any pastry.
Strawberry Glaze	PS00363	ⓀD	✓	✓	✓	✓	20 LB PAIL	Perfect for adding red color to tarts while giving a sweet strawberry flavor.
Caramel Glaze	PS10905	ⓀD	✓	✓	✓	✓	20 LB PAIL	Can be used as a glaze, ganache, or as a flavor.
<b>MACHINE GLAZES</b>								
Shiny Star Machine Glaze (Apricot)	PS00357	ⓀD	✓	✓	✓	✓	22 LB CASE	Apricot taste. Ready to use clear glaze made for industrial sprayer.
Shiny Star Machine Glaze (Neutral)	PS00353 PS00358	ⓀD	✓	✓	✓	✓	11 LB CASE 22 LB CASE	Neutral taste. Ready to use clear glaze made specifically for machine usage.
Shiny Star Machine Glaze Sugar-Free	PS00369	ⓀD	✓	✓	✓	✓	22 LB CASE	Neutral taste. Ready to use, sugar-free clear glaze made specifically for machine usage.



VANILLA BEAN GATINO  
MOUSSE W/ NEUTRAL  
MIRROR GLAZE



# FONDANTS & GANACHE

TYPE OF PRODUCT	ITEM #	K					SIZE	DESCRIPTION
GANACHE								
Boston Ganache	PS10906	(K)D	✓	✓	✓		18 LB PAIL	This classic can be used as a filling, topping, or icing and applied cold or hot.
Dark Chocolate Soft Glaze	PS10908	(K)D	✓	✓	✓		20 LB PAIL	Meant to be melted and poured over cakes. Can also be used as a sauce.
FONDANTS								
Fondant Icing (RTU)	PS00375	(K)	✓		✓	✓	23 LB PAIL	Can be applied straight from bucket or used as a dipping fondant when needed.
Chocolate Fondant Powder	PS00370	(K)	✓	✓	✓		10 LB CASE	Powder mix. Just add hot water. Can be used for eclairs, doughnuts, etc.
White Fondant Powder	PS00376	(K)	✓	✓	✓		10 LB CASE	Powder mix. Just add water. Can be used for eclairs, napoleons, etc.
Rolling Fondant	PS00391 PS00394	(K)D	✓	✓	✓	✓	2/5 LB PAILS 20 LB PAIL	Can be rolled into a sheet to cover cakes. Easily colored & used to make small decor.

DARK CHOCOLATE  
SOFT GLAZE



# *Frozen & Ready to Bake*

All of our frozen & RTB products are made in our manufacturing facility. From palmiers and tart shells to puff pastry and filled tarts, we have pastries to simplify your life.

A close-up photograph of several frozen sugar palmiers arranged on a white parchment-lined baking sheet. The palmiers are elongated, oval-shaped pastries with a distinct layered texture, showing the characteristic 'C' shape of the puff pastry. They are a pale yellowish-tan color, indicating they are frozen. The background is a soft, out-of-focus white surface.

FROZEN  
SUGAR  
PALMIERS





BAKED SUGAR  
PALMIERS COATED  
WITH DARK CHOCOLATE



# FROZEN & READY TO BAKE PASTRIES

TYPE OF PASTRY	ITEM #	K	🍷	🍃	🌿	🍷	SIZE	DESCRIPTION
Sugar Palmiers	PS91004 PS91006	ⓀD	✓	✓			90 (4 OZ) PC/CS 160 (2.5 OZ) PC/CS	Made with pure butter, puff pastry, & sugar. Comes frozen & RTB.
Kings Cake	PS91100	ⓀD	✓	✓			12/9" PER CASE	Ready to be baked. Made of puff pastry filled with frangipane.
Pear Bourdalou Tart	PS91120 PS91110	ⓀD	✓	✓			40/4" PER CASE 16/8" PER CASE	Sliced pears with a layer of raspberry jam & almond cream in our sugar tart shell.
Apple Tart	PS91121 PS91111	ⓀD	✓	✓			40/4" PER CASE 16/8" PER CASE	In-house sliced apples with a layer of apricot jam almond cream in our sugar tart shell.
Chocolate Tart	PS91123 PS91113	ⓀD	✓	✓			40/4" PER CASE 16/8" PER CASE	Chocolate tart shell filled with ganache & topped w/ chocolate mirror glaze.
Cherry Pistachio Tart	PS91125 PS91115	ⓀD	✓	✓			40/4" PER CASE 16/8" PER CASE	Cherries & pistachios with a layer of almond cream in our sugar tart shell.
Red Berries Tart	PS91126 PS91106	ⓀD	✓	✓			40/4" PER CASE 16/8" PER CASE	Pomegranates, cherries, & blueberries with a layer of almond cream in our sugar tart shell.
Dulce de Leche Tart	PS91127 PS91117	ⓀD	✓	✓			40/4" PER CASE 16/8" PER CASE	Dulce de leche with a layer of pastry cream in our sugar tart shell.
Lemon Curd Tart	PS91128 PS91118	ⓀD	✓	✓			40/4" PER CASE 16/8" PER CASE	Creamy lemon curd in our sugar tart shell. Use desired topping like meringue.
Linzer Tart	PS91129 PS91119	ⓀD	✓	✓			40/4" PER CASE 16/8" PER CASE	Raspberry jam with a layer of almond cream in a cinnamon sugar tart shell.



BAKED  
APPLE TART






FROZEN & RTB RED  
BERRIES TART





# FROZEN DOUGH





TYPE OF DOUGH	ITEM #	K					SIZE	DESCRIPTION
Puff Pastry Dough	PS80200	KD	✓	✓			16/HALF SHEETS	Pure butter puff pastry made in house. Made the traditional way with pride.

NAPOLEON  
WITH OUR PUFF  
PASTRY SHEETS





# TART & QUICHE SHELLS

TYPE OF SHELL	ITEM #	K					SIZE	DESCRIPTION
TART SHELLS								
4" Sugar Dough Tart Shells	PS91364	(K)D	✓	✓			96 PER CASE	Come frozen & RTB. Sweet shells that are great for dessert tarts.
6" Sugar Dough Tart Shells	PS91366	(K)D	✓	✓			30 PER CASE	Come frozen & RTB. Sweet shells that are good for dessert tarts.
8" Sugar Dough Tart Shells	PS91368	(K)D	✓	✓			20 PER CASE	Come frozen & RTB. Sweet shells that are good for dessert tarts.
4" Vegan Tart Shells	PS91374	(K)	✓	✓		✓	96 PER CASE	Come frozen & RTB. Sweet shortbread shells that are a great addition to the menu for dietary restrictions.
6" Vegan Tart Shells	PS91376	(K)	✓	✓		✓	30 PER CASE	Come frozen & RTB. Sweet shortbread shells that are a great addition to the menu for dietary restrictions.
8" Vegan Tart Shells	PS91378	(K)	✓	✓		✓	20 PER CASE	Come frozen & RTB. Sweet shortbread shells that are a great addition to the menu for dietary restrictions.
QUICHE SHELLS								
4" Quiche Shells	PS91354	(K)D	✓	✓			96 PER CASE	Come frozen & RTB. Made with butter, this neutral dough is great for savory or sweet!
6" Quiche Shells	PS91351	(K)D	✓	✓			48 PER CASE	Come frozen & RTB. Made with butter, this neutral dough is great for savory or sweet!
8" Quiche Shells	PS91350	(K)D	✓	✓			16 PER CASE	Come frozen & RTB. Made with butter, this neutral dough is great for savory or sweet!

QUICHE SHELLS








# *Pastry Ingredients & Additives*

Our pastry ingredients & additives are here to help with scratch recipes, as well as, molecular gastronomy like pectin for jams/jellies. These products can also add a little pizzazz to your own dessert.








LOW FAT  
COCOA POWDER

# SUGARS

TYPE OF SUGAR	ITEM #	K						SIZE	DESCRIPTION
Dextrose Powder	PS40407 PS40408	(K)	✓	✓	✓	✓	✓	5 LB PAIL 25 LB CASE	Powder form. Helps keep the moisture in the product & promotes browning.
Glucose Syrup	PS40400 PS40401	(K)	✓	✓	✓		✓	10 LB PAIL 60 LB PAIL	Liquid form. Prevents water crystallization at high temperatures. Promotes browning.
Glucose Powder	PS40403 PS40402	(K)	✓	✓	✓		✓	10 LB PAIL 25 LB PAIL	Powder form. Use to avoid crystallization & keep products smooth.
Isomalt	PS40404	(K)	✓	✓	✓	✓	✓	10 LB PAIL	Powder form. Natural sugar substitute used in sugar sculptures.
Maltitol	PS40409	(K)	✓	✓	✓		✓	55 LB BAG	Powder form. Sugar substitute that is suitable for diabetics.
Pop Rock Sugar	PS40460	(K)D	✓	✓	✓			6/1 LB BAGS	Crystal form. Sugar that fizzes & pops in your mouth. Sprinkle on any dessert!
Sorbitex	PS40410 PS40411	(K)	✓	✓	✓		✓	9/35 OZ BTL 4 GALLONS	Liquid form. Use as sugar substitute. Approves the ability of a product to undergo freeze/thaw cycles.
Trimoline	PS40405 PS40406	(K)	✓	✓	✓		✓	20 LB PAIL 50 LB PAIL	Powder form. Use to extend moistness in products & avoid crystallization.

DEXTROSE  
POWDER

# PECTINS






TYPE OF PECTIN	ITEM #	K						SIZE	DESCRIPTION
Fruit Pectin	PS40414	(K)	✓	✓	✓		✓	20/1 LB BAG	Thermoreversible pectin used for the production of jams, jellies, & marmalades.
Ruban Jaune Pectin	PS40416	(K)	✓	✓	✓		✓	8/1 LB TUBS	Thermoreversible pectin used for the production of jams, jellies, & marmalades.
Slow Pectin	PS40415	(K)	✓	✓	✓		✓	8/1 LB TUBS	Thermoreversible. Used for the production of glazes, low sugar jams, & sauces.










WHIPPED CREAM  
WITH OUR WHIPPED  
CREAM STABILIZER

# GELIFIERS

TYPE OF GELIFIER	ITEM #	K						SIZE	DESCRIPTION
Bavarian Gelifier	PS00210 PS00211	K	✓	✓	✓			2/10 LB BAGS 25 LB CASE	Good for gelifying mousse & pastry creams.
Gelatin Sheets	PS00214	K	✓	✓	✓			4.4 LB CASE	Silver grade. 400 leaves of 2.5g per box.
Insta-Gel	PS00212	K	✓	✓	✓			2/10 LB BAGS 25 LB CASE	Hot or cold process gelifier used to stabilize heat sensitive products in making a clear gel. 1 ounce equals 6 gelatin sheets.
Whipped Cream Stabilizer	PS00209 PS00208	K	✓	✓	✓			8/1 LB TUBS 2/10 LB BAGS	Prevents whipped cream from getting sluggish or yellow in color.



# GUMS

TYPE OF GUM	ITEM #	K						SIZE	DESCRIPTION
Agar Agar Powder	PS40419	K	✓	✓	✓			✓ 20/1 LB BAGS	Used to replace gelatin in jellies, puddings, custard, sauces, nappages, candies, etc.
Arabica Gum	PS40417	KD	✓	✓	✓			✓ 20/1 LB BAGS	Water soluble. Used to increase shine in petit fours.
Guar Gum	PS40421	K	✓	✓	✓			✓ 4/1 LB TUBS	Functions as a water control agent in increasing viscosity. Great in cold foods like ice cream & pastry creams.
Xanthan Gum	PS40418	K	✓	✓	✓			✓ 20/1 LB BAGS	Functions as a water control agent in increasing viscosity. Great in baking.






AGAR AGAR  
POWDER



BECHAMEL  
BASE








# ADDITIVES

TYPE OF ADDITIVE	ITEM #	K						SIZE	DESCRIPTION
Citric Acid	PS40412	(K)	✓	✓	✓		✓	20/1 LB BAGS	Increases the acidity and acts as a flavor enhancer in fruits & jams.
Ascorbic Acid	PS40413	(K)	✓	✓	✓	✓	✓	20/1 LB BAGS	White, crystalline powder used as a dough conditioning agent & an added antioxidant.
Lecithin	PS40430	(K)	✓	✓	✓		✓	8/1 LB TUBS	Use as an emulsifier for pastries as a dough conditioning agent, and to increase shelf life in frozen products.
Maltodextrin	PS40432	(K)	✓	✓	✓		✓	8/1 LB TUBS	Great as a thickener in puddings, gels, and as a bulking agent in many confections.

FEUILLANTINE  
FLAKE CREPE



# OTHER PRODUCTS

TYPE OF PRODUCT	ITEM #	K						SIZE	DESCRIPTION
Low Fat Cocoa Powder	PS00950 PS00951	(K)	✓	✓	✓	✓	✓	2/5 LB BAGS 55 LB BAG	Alkalized cocoa powder (10-12%).
High Fat Cocoa Powder	PS00954 PS00955	(K)	✓	✓	✓	✓	✓	2/5 LB BAGS 55 LB BAG	Alkalized cocoa powder (22-24%).
Cocoa Butter	PS00990	(K)	✓	✓	✓	✓		7 LB PAIL	Creamy paste with a rich odor & flavor. Meant to thin chocolate & coat tart shells.
Feuillantine Flake Crepe	PS40450		✓	✓		✓		2/5.5 LB BAGS	Used to make crunchy layers in pastries. Works well with chocolate or praline.
Bechamel Mix	SV00702 SV00701	(K)D	✓	✓	✓			10 LB CASE 25 LB CASE	The classic white french Bechamel sauce ingredients are already mixed. Just add water or unsalted broth to reconstitute.
Hollandaise Mix	SV00712	(K)D	✓	✓	✓			10 LB CASE	This heat stable mix creates a classic Hollandaise sauce to add to any benedict.



PastryStar is committed to becoming completely non-GMO by the end of 2018. We have always strived for excellence and will continue to do so. Reach out to us, so that we can help you with your pastry endeavors.

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