



Karow's fine products



heinrich.karow



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For the bakery & confectionery trade and
artisan ice cream making

Karow - tradition and innovation

Dear Sir or Madam, dear Readers,

Current world events, from Corona to the terrible war in Eastern Europe, have plunged entire sectors of the economy into a deep crisis and are not leaving us unscathed. Disrupted supply chains, sometimes dramatic raw material shortages and sensitive price increases challenge us in many ways. Nevertheless, we are confident that we will be able to maintain our position as the largest small supplier of flavours on the market in the future. To achieve this, we are not only pushing ahead with our internationalisation, but also investing in service and logistics. For example, we are about to open our new show bakery with a seminar room and capacity for 60 people which is primarily intended for practical training of our partners' employees in field service, sales and application technology. We are also expanding our web shop to include individualised platforms for European traders, which will make their work much easier and more pleasant in the future. And we are especially looking forward to next year: Then we will celebrate our 75th company anniversary! With you, of course, and lots of good taste.

Kindest regards,

Björn Kaiser
Managing Director



History

1945

Founding of a wholesale business for bakeries and grocery shops in the Vogtland region.

1948

Start of production of flavours, pastes and food colours.

1993

Demolition, new construction and modernisation of the production and storage facilities.

2008

60th company anniversary, Marlene Bäume and Björn Kaiser take over the management.

2016

Move into our new building in the Reißig industrial estate in Plauen.

2021

Start of online shop, expansion of production, construction of a new warehouse, expansion of research / development and quality assurance.

2022

New building and opening of our new show bakery

2023

Commissioning of the seminar room. First seminar led by Mr. Hofmann was greatly appreciated. Internationalization of the online shop.

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Clean label products

Inside is what is written outside - and nothing else.

Consumers are increasingly demanding transparency and naturalness in ingredients. Our **clean label products** convince with a **clean declaration**: they contain a minimum of additives (< 5 %), but a maximum of natural taste. Because for our clean label products, we only use Natural flavours from the fruit or raw material that gives it its name. By using Karow clean label, you offer your customers the **best taste** with **maximum safety**.

What makes clean label products so special?

Karow clean label products are free from:

- hydrogenated fats
- flavourings that do not derive at least 95 % from the raw material that gives them their name
- chemical synthetic emulsifiers
- chemically modified starches or flours
- colours, preservatives and flavour enhancers
- acidity regulators - except the salt of citric acid and calcium citrate
- raw materials from genetically modified seeds

Substances of natural origin are permitted in very small quantities:

- raising agents such as cream of tartar (potassium tartrate), sodium carbonates, potash (potassium carbonate), ammonium bicarbonate and acidifier GDL (glucono delta lactone)
- stabilising agents such as carob bean gum, guar gum, carrageenan, xanthan gum, pectin, gum arabic, cellulose, agar-agar
- ascorbic acid



The Karow guarantee

With the following Karow clean label products, you can be absolutely sure that these items have been produced without preservatives, without colours and only with flavours that are derived from over 95 % of the raw materials that give them their name. These products are **real clean label products**: Uncompromisingly good taste.

Premium clean label pastes

Product name	Ordering no.	Flavouring ingredients (from the fruit or raw material that gives it its name)	Other ingredients 100 % natural	Trading unit
Premium Clean Label Organic Orange Peel Paste	10802-03-01	100 %	✓	3 kg
Premium Clean Label Organic Vanilla Paste	13005-19-01	100 %	✓	1,5 kg
Premium Clean Label Organic Lemon Peel Paste	10800-03-01	100 %	✓	3 kg
Premium Clean Label Strawberry Paste	10304-19-01	100 %	✓	1,5 kg
Premium Clean Label Lime Peel Paste	10182-19-01	100 %	✓	1,5 kg
Premium Clean Label Tangerine Paste	10165-19-01	100 %	✓	1,5 kg
Premium Clean Label Orange Paste	10172-19-01 10172-05-01	100 %	✓	1,7 kg 5 kg
Premium Clean Label Sea Buckthorn Paste	10303-19-01	without flavours	✓	1,5 kg
Premium Clean Label Tonka Bean Paste	10350-19-01	100 %	✓	1,5 kg
Premium Clean Label Dessert Paste Vanilla	10166-19-01 10166-05-01	100 %	✓	1,5 kg 5 kg
Premium Clean Label Lemon Peel Paste, extra fine	10354-19-01	100 %	✓	1,5 kg
Premium Clean Label Lemon Peel Paste	10353-19-01 10353-05-01	100 %	✓	1,5 kg 5 kg
Premium Clean Label Cherry Paste	10308-19-01	100 %	✓	1,5 kg



Clean label flavours and extracts

Product name	Ordering no.	Flavouring ingredients (from the fruit or raw material that gives it its name)	Other ingredients 100 % natural	Trading unit
Anise Essence	10105-01-01	100 %	✓	1 kg
Organic Bitter Almond Essence	10812-53-01 10812-01-01	100 %	✓	0,2 kg 1 kg
Organic Orange Oil, natural	10804-53-01	100 %	no	0,2 kg
Organic Vanilla Pod Extract	10810-01-01	100 %	✓	1 kg
Organic Lemon Flavour	10811-01-01	100 %	< 1% xanthan	1 kg
Organic Lemon Oil, natural	10803-53-01	100 %	no	0,2 kg
Bourbon-Vanilla Extract	10530-01-01	100 %	✓	1 kg
Orange Oil	10616-11-01	100 %	no	1,2l
Rose Essence	10605-02-01	100 %	✓	0,5 kg
Rosemary Extract on Rapeseed Oil, organic	10815-09-01	100 %	no	0,9 kg
Rum Flavour, natural	10556-01-01 10556-10-01	100 %	✓	1 kg 10 kg
Vanilla Extract (Bourbon)	10590-01-01 10590-05-01	100 %	✓	1 kg 5 kg
Vanilla Pod Extract	10585-01-01 10585-05-01	100 %	✓	1 kg 5 kg
Vanilla Pods Powder, extracted	10900-01-01	100 %	no	1 kg
Lemon Oil	10630-11-01	100 %	no	1,2l

Clean label egg liqueur

Product name	Ordering no.	Flavouring ingredients (from the fruit or raw material that gives it its name)	Other ingredients 100 % natural	Trading unit
Bio-Egg Liqueur (with Flowerhoney)	10880-02-01	100 %	✓	0,5l
Egg Liqueur Classic 20 % vol. (glass bottle)	10700-02-01	100 %	✓	0,5l
Egg Liqueur Classic 20 % vol. (canister)	10702-05-01	100 %	✓	5l

Clean label colouring foods

Product name	Ordering no.	Flavouring ingredients (from the fruit or raw material that gives it its name)	Other ingredients 100 % natural	Trading unit
Safflower Powder (yellow)	10664-51-01	100 %	✓	0,1 kg
Caramel Sugar Syrup	10021-17-01	100 %	✓	1,25 kg
Carrot Juice Concentrate, colouring food	10059-02-01	100 %	✓	0,5 kg
Concentrated Beetroot Juice	10051-17-01	100 %	no	1,25 kg
Red Fruit Concentrate	10055-02-01	100 %	no	0,5 kg
Spirulina Blue, powder	10665-51-01	without flavours	✓	0,1 kg

Clean label invert sugar

Product name	Ordering no.	Flavouring ingredients (from the fruit or raw material that gives it its name)	Other ingredients 100 % natural	Trading unit
Organic Invert Sugar Syrup, fluid	10820-13-01	without flavours	✓	12,5 kg
Invert Sugar Cream, solid	10014-07-01 10014-13-01	without flavours	✓	7 kg 12,5 kg
Invert Sugar Syrup, fluid, yellow	10140-07-01 10140-13-01	without flavours	✓	7 kg 12,5 kg
Invert Sugar Syrup, dark	10141-13-01	without flavours	✓	12,5 kg



Vanilla products

Vanilla products

All vanilla flavours are ideal for flavouring and rounding off masses, doughs and confectionery.

Product name	Ordering no.	CL	Flavour type	Dosage	Trading unit
Back Vanilla Flavour	10187-10-01		Creamy vanilla taste	10:1000	10 kg
Vanilla Flavour	10183-01-01		Creamy vanilla taste	10:1000	1 kg
	10183-05-01				5 kg
	10183-10-01				10 kg
Vanilla Flavour, extra	10188-01-01		Vanilla taste	3–5:1000	1 kg
Vanilla Flavour Type Pod Extract	10185-01-01		Vanilla beans taste	10:1000	1 kg
	10185-05-01				5 kg*
Vanilla Ice Paste	10320-03-01		Vanilla taste with ground vanilla beans	30:1000	3 kg

Natural vanilla flavours and extracts

*Pre-order item

All natural vanilla products are ideal for flavouring and rounding off all baked goods and confectionery with a natural vanilla taste.

Product name	Ordering no.	CL	Flavour type	Dosage	Trading unit
Organic Vanilla Paste	13005-19-01	✓	–	8:1000	1,5 kg
Bourbon-Vanilla Extract	10530-01-01	✓	Bourbon vanilla taste	5–8:1000	1 kg
Bourbon-Vanilla Flavour, natural	10560-05-01		Bourbon vanilla taste	3–5:1000	5 kg
Vanilla Flavour, natural	10225-01-01		Vanilla taste	10–30:1000	1 kg
	10225-05-01				5 kg
Vanilla Extract	10590-01-01		Bourbon vanilla taste	3:1000	1 kg
	10590-05-01				5 kg
Vanilla Pod Extract	10585-01-01		Vanilla beans taste	5:1000	1 kg
	10585-05-01				5 kg
Premium Clean Label Dessert Paste Vanilla	10166-19-01	✓	Vanilla taste with ground vanilla beans	30:1000	1,5 kg
	10166-05-01				5 kg
Vanilla Paste, natural	10325-03-01	✓	Vanilla taste with ground vanilla beans	30:1000	3 kg
Vanilla Pods Powder, extracted	10900-01-01	✓	–	as desired	1 kg
	10900-10-01				10 kg

Liquid flavours

Get incomparable taste in your cakes, desserts, fillings or jelly with our flavours. We process only selected and always high-quality raw materials. The result: unique taste components. At Karow you will find the ideal ingredients for products that will delight you with their taste and aroma.

Product name	Ordering no.	CL	Marking	Dosage	Trading unit
Pineapple Flavour, natural	10541-01-01		Natural flavour	15:1000	1 kg
Anise Essence	10105-01-01	✓	Natural aniseed flavour	5:1000	1 kg
Apple Flavour, natural	10546-01-01		Natural apple flavour with other natural flavours	20:1000	1 kg
	10546-10-01				10 kg
Apricot Flavour	10006-01-01		Flavour	20:1000	1 kg
Arrack Essence	10112-01-01		Flavour	2:1000	1 kg
Back Vanilla Flavour	10187-10-01		Flavour	10:1000	10 kg
Banana Flavour, natural	10542-01-01		Natural banana flavour with other natural flavours	10:1000	1 kg
„Baumkuchen“ Spice Flavour	10205-01-01		Flavour	10:1000	1 kg
Pear Flavour	10218-01-01		Flavour	10:1000	1 kg
Bitter Almond Flavour	10202-01-01		Flavour	10:1000	1 kg
	10202-05-01				5 kg
	10202-10-01				10 kg
Bourbon-Vanilla Extract	10530-01-01	✓	Bourbon vanilla beans extract	3–5:1000	1 kg
Butter Flavour	10013-01-01		Flavour	10:1000	1 kg
	10013-05-01				5 kg
Butter Flavour, natural	10558-01-01		Natural flavour	10:1000	1 kg
Butter-Cream Flavour	10034-01-01		Flavour	7–8:1000	1 kg
Butter-Vanilla Flavour	10035-01-01		Flavour	10:1000	1 kg
	10035-05-01				5 kg
Strawberry Flavour	10212-01-01		Flavour	10:1000	1 kg
Strawberry Flavour, natural	10540-01-01		Natural strawberry flavour with other natural flavours	15:1000	1 kg
Hazelnut Flavour, natural	10554-01-01		Natural hazelnut flavour with other natural flavours	10:1000	1 kg
Yeast Dough Flavour	10215-01-01		Flavour	10:1000	1 kg

Product name	Ordering no.	CL	Marking	Dosage	Trading unit
Blueberry Flavour, natural	10529-17-01		Natural blueberry flavour with other natural flavours	20:1000	1,25 kg
Raspberry Flavour	10192-01-01		Flavour	10:1000	1 kg
Raspberry Flavour, natural	10555-01-01		Natural flavour	7-10:1000	1 kg
Cocoa Flavour	10044-01-01		Flavour	7-10:1000	1 kg
Caramel Flavour	10009-01-01		Flavour	10:1000	1 kg
Cherry Flavour	10003-17-01		Flavour	20:1000	1,25 kg
Coco Flavour, natural	10551-01-01		Natural flavour	10:1000	1 kg
Coco Flavour	10179-17-01 10179-13-01		Flavour	10:1000	1,25 kg 12,5 kg
Cake-Backing Flavour	10216-01-01		Flavour	10:1000	1 kg
Lime Flavour, natural	10580-01-01		Natural flavour	3:1000	1 kg
Almond Flavour, natural	10550-01-01		Natural flavour	10:1000	1 kg
Mango Flavour, natural	10548-01-01		Natural flavour	10:1000	1 kg
Marzipan Flavour	10001-01-01		Flavour	10:1000	1 kg
Mocca Flavour	10012-17-01		Flavour	10:1000	1,25 kg
Orange Flavour, natural	10549-01-01		Natural orange oil	10:1000	1 kg
Peppermint Flavour	10137-01-01		Natural peppermint flavour	2:1000	1 kg
Peach Flavour, natural	10538-01-01		Natural flavour type peach	10:1000	1 kg
Pistachio Flavour	10008-01-01		Flavour	10:1000	1 kg
Punch Flavour	10209-01-01 10209-05-01		Flavour	10:1000	1 kg 5 kg
Cheesecake Flavour	10206-01-01		Flavour	10:1000	1 kg
Rum Flavour	10210-01-01 10210-05-01 10210-10-01		Flavour	10:1000	1 kg 5 kg 10 kg
Rum Flavour, natural	10556-01-01 10556-10-01	✓	Natural flavour	10:1000	1 kg 10 kg
Rum Essence	10168-01-01		Flavour	5:1000	1 kg
Cream Flavour	10181-17-01		Flavour	10:1000	1,25 kg

Product name	Ordering no.	CL	Marking	Dosage	Trading unit
Cream Flavour, natural	10552-17-01		Natural flavour	10:1000	1,25 kg
Sour Cherry Flavour, natural	10547-17-01		Natural cherry flavour with other natural flavours	10:1000	1,25 kg
„Stollen“ Spice Flavour	10204-01-01 10204-05-01 10204-10-01		Flavour	10:1000	1 kg 5 kg 10 kg
Tonka Bean Flavour	10217-01-01		Flavour	8:1000	1 kg
Vanilla Flavour	10183-01-01 10183-05-01 10183-10-01		Flavour	10:1000	1 kg 5 kg 10 kg
Vanilla Flavour, extra	10188-01-01		Flavour	3-5:1000	1 kg
Vanilla Flavour, natural	10225-01-01 10225-05-01		Flavour	10-30:1000	1 kg 5 kg
Vanilla Flavour, Type Pod Extract	10185-01-01 10185-05-01		Flavour	10:1000	1 kg 5 kg*
Vanilla Extract	10590-01-01 10590-05-01	✓	Vanilla extract or natural vanilla flavour	3:1000	1 kg 5 kg
Vanilla Pod Extract	10585-01-01 10585-05-01	✓	Vanilla beans extract or natural vanilla flavour	5:1000	1 kg 5 kg
Bedstraw Flavour	10041-01-01		Flavour	8:1000	1 kg
Walnut Flavour, natural	10553-01-01		Natural flavour	10:1000	1 kg
Cinnamon Flavour	10211-01-01		Flavour	10:1000	1 kg
Lemon Flavour Extra, natural	10557-01-01		Natural lemon flavour with other natural flavours	3-5:1000	1 kg
Lemon Flavour, natural	10222-01-01 10222-05-01 10222-10-01		Natural lemon flavour with other natural flavours	10:1000	1 kg 5 kg 10 kg

*Pre-order item

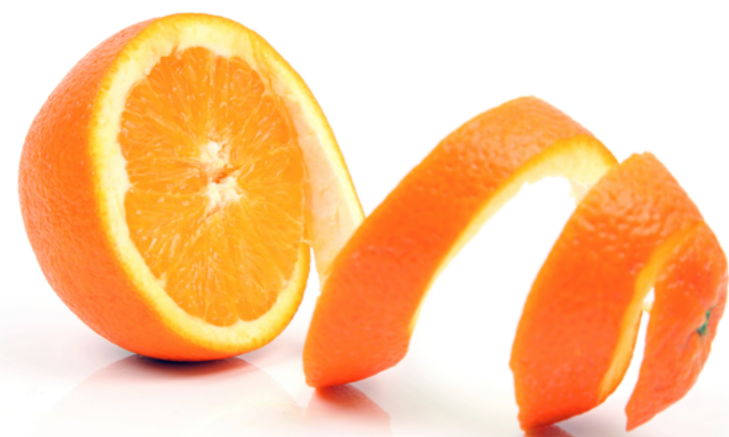


Citrus pastes



If you don't know these pastes, you're missing out on something. Our citrus pastes are a classic - not only for the Christmas season! Whether stollen, gingerbread, baumkuchen, Easter pastries or masses and sweet doughs: the small addition of lemon or orange turns every pastry into a speciality. We use the peels of ripe Sicilian lemons and oranges to make our pastes. A real treat!

Product name	Ordering no.	CL	Marking	Dosage	Trading unit
Orange Paste	10196-05-01		Natural orange oil	30-50:1000	5 kg
Premium Clean Label Orange Paste	10172-19-01 10172-05-01	✓	Natural orange flavour (100 % from oranges)	30-50:1000	1,7 kg 5 kg
Orange Peel Paste	10197-03-01 10197-05-01 10197-10-01		Natural orange oil	30:1000	3 kg 5 kg 10 kg
Lemon Peel Paste	10160-03-01 10160-05-01 10160-10-01 10160-39-01		Natural lemon flavour (100 % from lemons)	30:1000	3 kg 5 kg 10 kg 39 kg
Premium Clean Label Lemon Peel Paste	10353-19-01 10353-05-01 10353-39-01	✓	Natural lemon flavour (100 % from lemons)	Slightly lemony: 15 Lemony: 20-30 Strongly lemony: 40-60	1,5 kg 5 kg 39 kg
Premium Clean Label Lemon Peel Paste, extra fine	10354-19-01	✓	Natural lemon flavour (100 % from lemons)	Slightly lemony: 15 Lemony: 20-30 Strongly lemony: 40-60	1,5 kg
Lemon Peel Paste, extra fine	10170-05-01 10170-39-01		Natural lemon flavour with other natural flavours	30:1000	5 kg 39 kg



Range of organic products



Product name	Ordering no.	CL	Marking	Dosage	Trading unit
Organic Bitter Almond Essence	10812-53-01 10812-01-01	✓	Organic bitter almond extract 100 %	20-50:1000	0,2l 1l
Organic Egg Liqueur	10880-02-01	✓	-	-	0,5l
Organic Invert Sugar Syrup, fluid	10820-13-01	✓	-	acc. to recipe	12,5 kg
Organic Turmeric Extract	10813-55-01	✓	Colouring food (yellow)	as desired	0,4 kg
Organic Orange Oil, natural	10804-53-01	✓	Natural organic orange oil	1:1000	0,2 kg
Organic Orange Peel Paste	10802-03-01	✓	Natural organic orange oil	30:1000	3 kg
Organic Vanilla Paste	13005-19-01	✓	-	8:1000	1,5 kg
Organic Vanilla Pod Extract	10810-01-01	✓	Organic vanilla bean extract	8:1000	1 kg
Organic Lemon Flavour	10811-01-01	✓	Natural lemon flavour	5-8:1000	1 kg
Organic Lemon Oil, natural	10803-53-01	✓	Natural organic lemon oil	1:1000	0,2 kg
Organic Lemon Peel Paste	10800-03-01	✓	Natural organic lemon oil	30:1000	3 kg
Rosemary Extract on Rapeseed Oil, organic	10815-09-01	✓	-	acc. to recipe	0,9 kg



Flavours - pasty

Incomparable taste, high fruit content and free of colours: Our pastes are not only very declaration-friendly, they are also the optimal ingredients for the production of high-quality confectionery products. The dessert pastes in particular are characterised by their natural smell and taste - ideal for the production of cream, mousses and fillings.

Product name	Ordering no.	CL	Marking	Dosage	Trading unit
Cappuccino Flavour	10219-17-01		Flavour	30: 1000	1,25 kg
Pineapple Paste	10161-19-01		Natural flavour	30-50: 1000	1,5 kg
Dessert Paste Apple	10355-19-01		Natural flavour	30-50: 1000	1,5 kg
Banana Paste	10162-19-01		Natural flavour	30-50: 1000	1,5 kg
Dessert Paste Blackcurrants	10169-19-01		Natural flavour	30-50: 1000	1,5 kg
Dessert Paste Raspberry	10176-19-01		Natural flavour	30-50: 1000	1,5 kg
Dessert Paste Strawberry	10175-19-01		Natural strawberry flavour with other natural flavours	30-60: 1000	1,5 kg
Dessert Paste Blueberry	10171-19-01		Natural blueberry flavour with other natural flavours	30-50: 1000	1,5 kg
Dessert Paste Cherry	10174-19-01		Natural cherry flavour with other natural flavours	30-60: 1000	1,5 kg
Dessert Paste Gingerbread	10356-19-01		Natural Flavour	10 - 30 : 1000	1,5 kg
Dessert Paste Mango	10180-19-01		Natural flavour	20-60: 1000	1,5 kg
Dessert Paste Peach-Passion Fruit	10167-19-01		Natural flavour	30-60: 1000	1,5 kg
Egg Liqueur Paste	10390-19-01 10390-03-01		Natural flavour	40-60: 1000	1,4 kg 3 kg
Strawberry Paste	10163-19-01 10163-05-01		Flavour	30-50: 1000	1,5 kg 5 kg
Premium Clean Label Strawberry Paste	10304-19-01	✓	Natural strawberry flavour (100%)	30-60: 1000	1,5 kg
Raspberry Paste	10164-19-01		Flavour	30-50: 1000	1,5 kg
Elderflower Paste	10177-19-01		Flavour	30-60: 1000	1,5 kg
Yogurt Paste	10178-11-01		Flavour	20-60: 1000	1,2 kg
Premium Clean Label Cherry Paste	10308-19-01	✓	-	50-60: 1000	1,5 kg
Caramel Paste	10394-19-01		Natural flavour	30: 1000	1,5 kg
Confectionery Paste „Kirschwasser“	10392-11-01		-	30-60: 1000	1,2 kg

Product name	Ordering no.	CL	Marking	Dosage	Trading unit
Confectionery Paste „Marc de Champagne“	10391-11-01		-	30-60: 1000	1,2 kg
Confectionery Paste Overseas Rum	10352-11-01		Natural flavour	40-60: 1000	1,2 kg
Premium Clean Label Lime Peel Paste	10182-19-01	✓	Natural lime flavour (100 % from limes)	30-60: 1000	1,5 kg
Premium Clean Label Tangerine Paste	10165-19-01	✓	Natural tangerine flavour	30-60: 1000	1,5 kg
Nut Paste	10395-11-01		Flavour	60-80: 1000	1,2 kg
Premium Clean Label Orange Paste	10172-19-01 10172-05-01	✓	Natural orange flavour (100 % from oranges)	30-50: 1000	1,7 kg 5 kg
Pistachio Paste	10396-11-01		Flavour	80-100: 1000	1,2 kg
Premium Clean Label Sea Buckthorn Paste	10303-19-01	✓	-	30-60: 1000	1,5 kg
Premium Clean Label Tonka Bean Paste	10350-19-01	✓	Natural flavour	Desserts max. 8: 1000, Baked goods max. 20: 1000	1,5 kg
Premium Clean Label Dessert Paste Vanilla	10166-19-01 10166-05-01	✓	Natural flavour	30: 1000	1,5 kg 5 kg
Premium Clean Label Lemon Peel Paste	10353-19-01 10353-05-01	✓	Natural lemon flavour (100 % from lemons)	Slightly lemony: 15 Lemony: 20-30 Strongly lemony: 40-60	1,5 kg 5 kg
Premium Clean Label Lemon Peel Paste, extra fine	10354-19-01	✓	Natural lemon flavour (100 % from lemons)	Slightly lemony: 15 Lemony: 20-30 Strongly lemony: 40-60	1,5 kg



Ice cream toppings and pastes

Ice cream toppings

The eye-catcher on every ice cream sundae: Karow toppings. Whether as a decoration on the cream topping or the sundae without cream, there are no limits to your creativity with our toppings. And the dessert sauces also give your cakes and desserts that certain something.

Product name	Ordering no.	CL	Trading unit
Amarena Topping	10100-01-01		1 kg
Blue Curacao Topping	10101-01-01		1 kg
Strawberry Topping	10104-01-01 10104-07-01		1 kg 7 kg
Blueberry Topping	10102-01-01		1 kg
Raspberry Topping	10103-01-01		1 kg
Caramel Topping	10111-01-01		1 kg
Kiwi Topping	10108-01-01		1 kg
Cream Caramel Topping	10116-01-01		1 kg
Chocolate Topping	11008-01-01		1 kg
Tropic Topping	10107-01-01		1 kg

Creamy sweet Sahnesüß

Sweeten delicious whipped cream with a touch of our Sahnesüß which we have rounded off with a fine bourbon vanilla note from our house.

Product name	Ordering no.	CL	Marking	Dosage	Trading unit
„Sahnesüß“ (fluid sweetener with Bourbon Vanilla)	10144-01-01		-	30-50:1000	1 kg

Ice binder

Product name	Ordering no.	CL	Marking	Dosage	Trading unit
Karowsan Ice Binder	12002-05-01	✓	Guar gum	2-4 g for 1 l ice-cream mix	5 kg

Ice pastes

Excellent for making spreadable and soft ice cream: whether as a flavour kick in combination with fresh fruit or as a pure flavour - with our ice cream pastes you always achieve the best taste.

Product name	Ordering no.	CL	Marking	Dosage	Trading unit
Egg Liqueur Paste	10390-19-01 10390-03-01		Natural flavour	40-60:1000	1,5 kg 3 kg
Strawberry Fruit Paste	10339-03-01		Natural strawberry flavour with other natural flavours	30-60:1000	3 kg
Raspberry Fruit Paste	10332-03-01		Natural flavour	30-60:1000	3 kg
Cherry Fruit Paste	10340-03-01		Natural cherry flavour with other natural flavours	30-60:1000	3 kg
Vanilla Paste, natural	10325-03-01	✓	Natural vanilla flavour	30:1000	3 kg
Vanilla Ice Paste	10320-03-01		Flavour	30:1000	3 kg
Bedstraw Flavour	10300-03-01		Flavour	30:1000	3 kg

You will find more flavours on page 14-15 in our pasty flavours.

Fruit acid

Product name	Ordering no.	CL	Marking	Trading unit
Fruit acid	10005-01-01 10005-03-01 10005-10-01		E 330	1 kg 3 kg 10 kg



Colours



Food colour - containing azo

Decades of quality in the field of colours: the name Heinrich Karow also stands for this. Whether mousses, cream desserts, ice cream, jelly or airbrush - our colours are suitable for every application. Our colouring foods are a speciality: Extracts from plants give your products a natural hue and facilitate the declaration of unpackaged goods.

Product name	Properties	Ordering no.	CL	Colour / E-number	Trading unit
Egg Yolk Yellow	Liquid	10019-01-01		E 102 + E 122	1 kg
Strawberry Red	Liquid	10023-01-01		E 122 + E 102	1 kg
Green	Liquid	10020-02-01		E 102 + E 131	0,5 kg
Raspberry Red	Liquid	10033-01-01		E 122	1 kg
Cherry Red	Liquid	10042-01-01		E 122 + E 102	1 kg
Orange	Liquid	10022-02-01		E 102 + E 122	0,5 kg
Lemon Yellow	Liquid	10018-01-01		E 102	1 kg

For the preparation of foods only in compliance with Regulation (EC) no. 1333/2008. Regulation (EC) no. 1333/2008 Article 24 - Annex V provides for additional information in the labelling of colours in foods (... may have an adverse effect on activity and attention in children). from 20/07/2010.

Food colour - azo-free - liquid

Product name	Properties	Ordering no.	CL	Colour / E-number	Trading unit
Apple Green	Liquid	10030-02-01 10030-52-01		E 100 + E 131	0,5 kg 0,120 kg
Beta Carotin	Liquid	10050-02-01		E 160	0,5 kg
Blue	Liquid	10015-02-01 10015-52-01		E 131	0,5 kg 0,120 kg
Couleur Brown	Liquid	10016-01-01 10016-52-01		E 150c	0,5 kg 0,120 kg
Strawberry Red Brilliant	Liquid	10031-02-01		E 120	0,5 kg
Fruit Red Food Colouring	Liquid	10027-02-01 10027-52-01		Cochineal, Carminic acid, Carmines E 120	0,5 kg 0,120 kg
Red	Liquid	10028-02-01		E 120	0,5 kg
Sun Yellow	Liquid	10029-02-01 10029-52-01		E 100	0,5 kg 0,120 kg
Violets Purple	Liquid	10032-02-01		E 120 + E 131	0,5 kg

For the preparation of foods in compliance with Regulation (EC) 1333/2008 (maximum levels and labelling = declaration).

Food colour - azo-free - powder

Product name	Properties	Ordering no.	CL	Colour / E-number	Trading unit
Gold Yellow	Powder	10650-51-01		E 100	0,1 kg
Sky Blue	Granulated	10655-51-01		E 131	0,1 kg
Carbon Black	Powder	10654-51-01 10654-02-01		Vegetable carbon E 153	0,1 kg 0,5 kg
Purple Red	Powder	10653-51-01		E 120	0,1 kg

Oil-soluble colours - azo-free

Product name	Properties	Ordering no.	CL	Colour / E-number	Trading unit
Blue-Powder, oil-dispersible	Powder	10683-51-01		E 150c	0,1 kg
Food Colouring Yellow	Liquid	10680-52-01		E 160a	0,120 kg
Food Colouring Green	Viscous	10684-52-01		E 160a + E 133 + E 120	0,120 kg
Food Colouring Red	Liquid	10681-52-01		E 120	0,120 kg

Colouring foods

Product name	Properties	Ordering no.	CL	Recommended dosage	Trading unit
Plant Extract Pear Green	Liquid	10057-02-01		1 - 3: 1000	0,5 kg
Turmeric Extract	Liquid	10058-02-01		1,5 - 3: 1000	0,5 kg
Safflower Extract	Liquid	10056-02-01		0,5 - 1: 1000	0,5 kg
Safflower Powder	Powder	10664-51-01	✓	0,2-1: 1000	0,1 kg
Caramel Sugar Syrup	Liquid	10021-17-01	✓	acc. to recipe	1,25 kg
Carrot Juice Concentrate	Liquid	10059-02-01	✓	depending on use	0,5 kg
Paprika Emulsion	Liquid	10060-02-01		1 - 3: 1000	0,5 kg
Concentrated Beetroot Juice	Liquid	10051-17-01	✓	depending on use	1,25 kg
Red Fruit Concentrate	Liquid	10055-02-01	✓	0,5 - 1: 1000	0,5 kg
Spirulina Blue	Powder	10665-51-01	✓	as desired	0,1 kg

Colouring foods are used for the natural colouring of any bakery, ice cream and confectionery products. Due to their natural origin, they are not colouring agents in purely legal terms. The dosage is low and therefore the product can be used sparingly. Declaration recommendation: „Colouring food“ (... name) According to the „Guidance notes on the classification of the food extracts with colouring properties“ of 29/11/2013.

Airbrush - tips for use



Food colours

Azo-free

- Apple Green no. 10030-02-01 | no. 10030-52-01
- Beta Carotin no. 10050-02-01
- Blue no. 10015-02-01 | no. 10015-52-01
- Couleur Brown no. 10016-01-01 | no. 10016-52-01
- Friut Red no. 10027-02-01 | no. 10027-52-01
- Red no. 10028-02-01
- Sun Yellow no. 10029-02-01 | no. 10029-52-01
- Violets Purple no. 10032-02-01

Containing azo (can be sprayed on undiluted)

- Egg Yolk Yellow no. 10019-01-01
- Strawberry Red no. 10023-01-01
- Green no. 10020-02-01
- Raspberry Red no. 10033-01-01
- Cherry Red no. 10042-01-01
- Orange no. 10022-02-01
- Lemon Yellow no. 10018-01-01

Colouring foods

Must be partially diluted with alcohol (not over 65 % vol., colour coagulates or flocculates at higher alcohol content) or water due to their consistency. **Concentrated Beetroot Juice no. 10051-17-01, Plant Extract Pear Green no. 10057-02-01** and **Paprika Emulsion no. 10060-02-01** have a flavour of their own; this should be taken into account when applying the colours.

Dilute with alcohol or water

- Concentrated Beetroot Juice no. 10051-17-01
- Plant Extract Pear Green no. 10057-02-01
- Turmeric Extract no. 10058-02-01
Note! Do not prepare stock diluted with alcohol, it thickens!
- Caramel Sugar Syrup no. 10021-17-01
- Paprika Emulsion no. 10060-02-01
Note! Do not prepare stock diluted with alcohol, it thickens!
- Carrot Juice Concentrate no. 10059-02-01

Can be used undiluted

- Safflower Extract no. 10056-02-01
- Red Fruit Concentrate no. 10055-02-01
Add **Karow's Fruit Acid no. 5** to Red Fruit Concentrate no. 10055-02-01 to obtain the desired red shade



Other baking ingredients

Invert sugar/ glucose and sugar beet syrup

Product name	Ordering no.	CL	Trading unit
Invert Sugar Cream, solid	10014-07-01	✓	7 kg
	10014-13-01		12,5 kg
Invert Sugar Syrup, fluid, yellow	10140-07-01	✓	7 kg
	10140-13-01		12,5 kg
Invert Sugar Syrup, dark	10141-13-01	✓	12,5 kg
Invert Sugar Syrup, fluid 72,7	10145-14-01		14 kg

In baked goods, invert sugar syrup enhances the browning of the crust and crumb and contributes positively to the typical aroma of fresh baked goods. Invert sugar syrup binds the water in the baked goods and thus retains the moisture in baked goods, fillings and masses.

Glucose Syrup	12791-13-01		12,5 kg
Glucose Syrup 42 DE	10025-04-01		4 kg
Sugar Beet Syrup	13003-12-01		12 kg

Preservatives

Product name	Ordering no.	CL	Marking	Trading unit
Karowinol (preservative)	10024-01-01		Potassium sorbate E 202, declarable	1 kg

Syrup/ basic ingredients

Product name	Ordering no.	CL	Dosage	Trading unit
Strawberry Syrup	10448-07-01		1:5	7 kg
Raspberry Syrup	10453-07-01		1:5	7 kg
Passion Fruit Syrup	10452-07-01		1:5	7 kg
Bedstraw Syrup	10440-07-01		1:5	7 kg
Lemon Syrup	10447-07-01		1:5	7 kg

Egg liqueur products

Egg liqueur products

Karow's egg liqueur is a speciality made to our own recipe in proven Karow quality. Use the egg liqueur – optionally as an egg liqueur gel – to prepare fine confectionery.

Product name	Ordering no.	CL	Trading unit
Egg Liqueur Classic	10700-02-01	✓	0,5l
Egg Liqueur Classic	10702-05-01	✓	5l

Product name	Ordering no.	CL	Trading unit
Egg Liqueur Gel	10704-05-01		5l
	10704-10-01		10l



Terms of delivery and payment



Valid as of 01/01/2020

1. Scope of application: All orders are accepted and executed by us only on the basis of the following conditions. Any conflicting conditions shall not be valid. By placing orders, the customer accepts these terms and conditions.

2. Place of performance: The place of performance for delivery and payment is Plauen. The place of jurisdiction for both parties shall be the local court of Plauen without regard to the amount in dispute. The basis of all business relations is German law.

3. Offers: Unless otherwise agreed, offers are subject to confirmation.

4. Delivery is free of charge within Germany for goods weighing 100 kg or more. Plus additional service: delivery to islands; express service; etc. end customers are only supplied against prepayment or cash on delivery.

5. Any complaints will only be considered within 8 days after receipt of the goods.

6. Our invoices are always due with advance payment. Deviating arrangements are possible at any time and on an individual basis. We grant a 2 % discount for a value of goods over € 150, unless net prices have been expressly agreed. We reserve the right to charge interest on arrears from the due date at a rate of 8 percentage points above the basic rate of interest.

7. Payments are only valid if made directly to Heinrich Karow Nachf. KG or to their bank account. No cheques or bills of exchange are accepted as means of payment!

8. Deductions of any kind which have not been expressly agreed and confirmed by Heinrich Karow Nachf. KG are not permitted.

9. Retention of title: The goods remain the property of Heinrich Karow Nachf. KG until the purchase price has been paid in full. Before full payment of the purchase price, the buyer may neither pledge the goods nor assign them as security, nor resell them other than in the ordinary course of business. The buyer shall assign to Heinrich Karow Nachf. KG from the outset, step by step against receipt of the goods, all claims against his own customers arising for him in the event of resale, in the amount of his price debt then still owed to Heinrich Karow Nachf. KG.

10. All agreements of the sellers require the written confirmation of Heinrich Karow Nachf. KG.

11. Force majeure, e.g. war, acts of authorities, blockade, fire, epidemics, pandemics, operational disruptions at Heinrich Karow Nachf. KG or its sub-suppliers, traffic congestion, hindrance to the procurement of raw materials, shifting of the contractual basis, e.g. due to currency devaluation or raw material price increases, shall entitle Heinrich Karow Nachf. KG either to postpone delivery of the goods for the duration of the obstructing events or to increase agreed prices by additional costs demonstrably incurred or to withdraw from the contract, whereas the buyer shall be entitled to withdraw from the contract for his part if he rejects the delay in delivery or the additional costs.

12. Dispatch and transport: The buyer shall bear the costs of dispatch and transport unless otherwise agreed. The choice of the mode of dispatch shall be left to us, unless the buyer has expressly stipulated otherwise. Dispatch and transport shall be at the risk of the purchaser. Each delivery shall be insured against transport damage. The premium will be invoiced to the buyer on a pro rata basis. In the event of ascertained transport damage or missing quantities, corresponding certificates from the commissioned forwarding company shall be submitted without delay.

13. Deviations from these conditions and agreements of the sellers require the written consent of Heinrich Karow Nachf. KG to be valid.

14. The invalidity of any individual provision of these general terms and conditions of delivery and payment shall not affect the validity of the remaining provisions.

15. In the event of uncertainty of the market development the prices of our offers and delivery contracts on call shall apply subject to the corresponding procurement possibilities of the raw materials on the day of delivery.

16. Data protection notice of Heinrich Karow Nachf. KG: Information on the processing of your personal data can be found on our homepage under the heading [Data protection](#).

17. Right of withdrawal / cancellation information: You have the right to withdraw from this contract within 14 days without giving any reason. The right of withdrawal period is 14 days from the day on which you or a third party named by you, who is not the carrier, have taken or has taken possession of the goods / the last goods (in the case of partial deliveries). In order to exercise your right of withdrawal, you must inform us, the company Heinrich Karow Nachf. KG, Reißiger Gewerbering 33, D-08525 Plauen by means of a clear notification (for example, a letter sent by post, fax or e-mail) of your decision to withdraw from this contract. Simply returning the goods is not sufficient. In order to comply with the withdrawal period, it is sufficient that you send the notification of the exercise of the right of withdrawal before the withdrawal period expires. We will confirm receipt of your withdrawal on a durable medium. **In the event of a withdrawal, please, inform us in good time before returning the goods to us.**

Consequences of withdrawal: If you withdraw from this contract, we must refund all payments we have received from you, including delivery costs (with the exception of additional costs resulting from the fact that you have chosen a type of delivery other than the cheapest standard delivery offered by us), without delay and at the latest within 14 days of the day on which we received notification of your withdrawal from this contract. For this repayment, we will use the same means of payment that you used for the original transaction, unless expressly agreed otherwise with you; in no case will you be charged for this repayment. You must return or hand over the goods to the company Heinrich Karow Nachf. KG, Reißiger Gewerbering 33, D - 08525 Plauen without delay and in any case no later than 14 days from the day on which you notify us of the withdrawal from this contract. The deadline is met if you send off the goods before the 14-day period expires. You bear the costs of returning the goods. If the goods cannot be returned by post, we estimate the return costs incurred to be € 60.00.

Heinrich Karow Nachf. KG

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You can find delicious
baking ideas at:

www.karow-aromen.de/recipes

cream with peach passion fruit and yoghurt



macarons

*strawberry & raspberry
with red mirror glaze*



Do you have any questions regarding the recipes?

Contact us:

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Sören Röpke

Master baker and
specialist consultant



Our
master baker
and his team
have baked and
tasted all recipes
exclusively
for you.