



CARAT COVERFLEX

Reach
Puratos Poland Team
for more info!



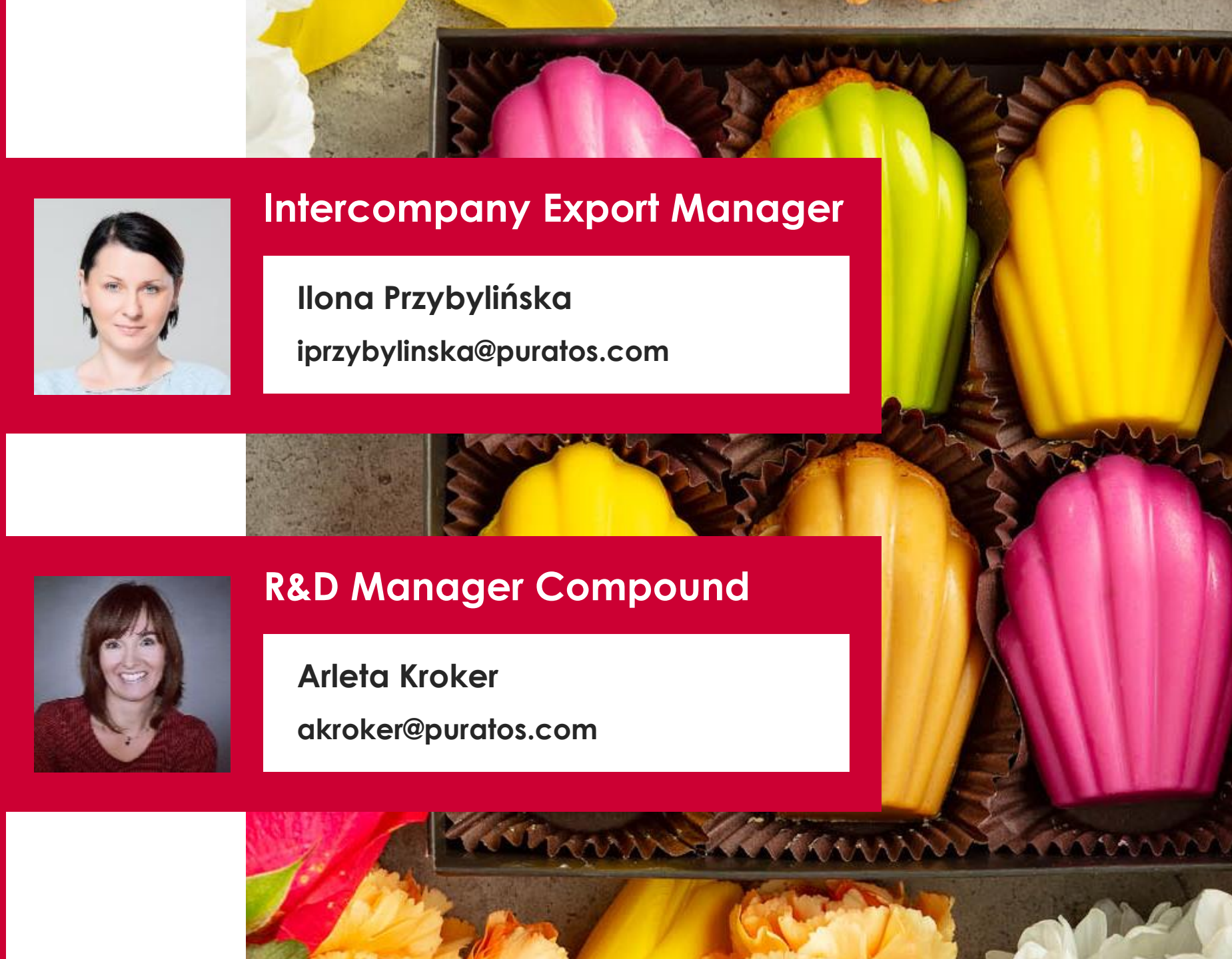
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NEW: Carat Coverflex Magenta – raspberry flavour!

Elevator Pitch

Flexible fat-based patisserie topping with a raspberry flavour, a delicate hint of sweetness and a unique magenta colour, ideal for use as a confectionery decoration. Unleash your creativity and create new and unique applications with Carat Coverflex Magenta!

History

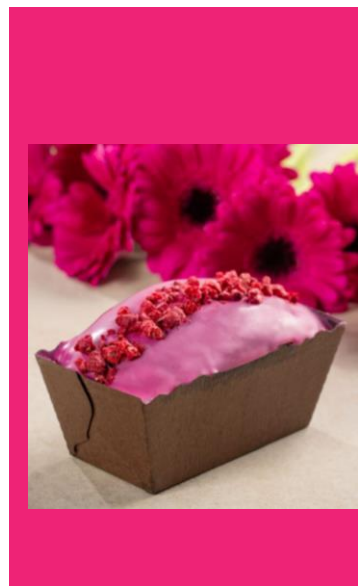
Carat Coverflex Magenta is an answer to the trend of increasing demand for **visually appealing** products. Users of social networks are looking for products that will draw attention and inspire. It is a way to promote their online profiles. **Carat Coverflex toppings** are characterised by beautiful and strong colours and flavours that will enable our customers to create unique applications, easily and quickly. Manufactured from high-quality raw materials based on natural food colouring the product is highly versatile. The topping is based on **RSPO SG-certified** palm oil, which guarantees that the oil has been sourced in an environmentally friendly way and in compliance with the rights of the people living on the land. Contains no hydrogenated fats.

Packaging

Type	Shelf life	SAP code	Price
Carat Coverflex Magenta raspberry flavour NAFNAC RSPOSG NH 15 kg bag	Min. 7 months	4023794	

Q&A

Which products can I use it for?	Perfect for soft patisserie and semi-patisserie products. Depending on the application, it can be used for products with extended shelf life.
Is it easy to use / How shall I use it?	Simply melt at 45 °C in a microwave or water bath. Apply to the product at 40-42 °C. Adjust the application temperature for a thinner or thicker layer. Cool quickly for a glossy finish.
How shall I store it?	Store in a dry place at max. 22°C. Close the packaging securely after each use.
What are similar products from other companies and what is the added value of this product?	When it comes to raspberry-flavoured fat-based colour toppings, there is currently no competition on the market. Our colour is inspired by the trend – Viva Magenta – recognised as the colour of the year 2023 which makes the product unique. In addition, our toppings are characterised by a high viscosity which contributes to the high adhesion of the toppings to the application - so the toppings do not crumble when sliced or eaten.
How do you obtain the colour of the Magenta topping?	We have obtained it using natural food colouring which makes the product definitely unique . This is the most natural way of colouring food and is 100 % healthy for consumers.



NEW: Carat Coverflex Magenta – raspberry flavour!

Crusty breads



Soft breads



Flat Breads



Steam Buns



Laminated items



Donuts & Berliners



Snack Cakes



Pies & Tarts



Family/Loaf cakes



Decorated layered cakes



Cheesecake



Verrine



Macaron



Cookie



Choux pastries



Chocolate



NEW: Carat Coverflex Green – pistachio flavour!

Elevator Pitch

Flexible fat-based patisserie topping with a pistachio flavour, a delicate hint of almonds and a unique warm green colour, ideal for use as a confectionery decoration. Unleash your creativity and create new and unique applications with Carat Coverflex Green!

History

Carat Coverflex Green is an answer to the trend of increasing demand for **visually appealing** products. Users of social networks are looking for products that will draw attention and inspire. It is a way to promote their online profiles. **Carat Coverflex toppings** are characterised by beautiful and strong colours and flavours that will enable our customers to create unique applications, easily and quickly. Manufactured from high-quality raw materials **based on natural food colouring and flavours, i.e. NAFNAC**, the product is highly versatile. The topping is based on **RSPOSG-certified** palm oil, which guarantees that the oil has been sourced in an environmentally friendly way and in compliance with the rights of the people living on the land. Contains no hydrogenated fats.

Packaging

Type	Shelf life	SAP code	Price
Carat Coverflex Green pistachio flavour NAFNAC RSPOSG NH 15 kg bag	Min. 6 months	4023791	

Q&A

Which products can I use it for?	Perfect for soft patisserie and semi-patisserie products. Depending on the application, it can be used for products with extended shelf life.
Is it easy to use / How shall I use it?	Simply melt at 45 °C in a microwave or water bath. Apply to the product at 40-42 °C. Adjust the application temperature for a thinner or thicker layer. Cool quickly for a glossy finish.
How shall I store it?	Store in a dry place at max. 22°C. Close the packaging securely after each use.
What are similar products from other companies and what is the added value of this product?	When it comes to pistachio-flavoured fat-based colour toppings, there is currently only one alternative topping on the market, Centramerica produced by Master Martini, which has a completely different colour, much closer to yellow, and also a different taste. It isn't very flexible and crumbles a lot when cut. Our warm green colour really reminds you of a pistachio nut. What's more, all our toppings are characterised by a high viscosity which contributes to the high adhesion of the toppings to the application - so the toppings do not crumble when sliced or eaten.
How do you obtain the colour of the Green topping?	We have obtained it using natural food colouring and flavours, in accordance with the NAFNAC standard



NEW: Carat Coverflex Green – pistachio flavour!

Crusty breads



Soft breads



Flat Breads



Steam Buns



Laminated items



Donuts & Berliners



Snack Cakes



Pies & Tarts



Family/Loaf cakes



Decorated layered cakes



Cheesecake



Verrine



Macaron



Cookie



Choux pastries



Chocolate



NEW: Carat Coverflex Yellow – lemon flavour!

Elevator Pitch

Flexible fat-based patisserie topping with a juicy lemon flavour and a unique warm yellow colour, ideal for use as a confectionery decoration. Unleash your creativity and create new and unique applications with Carat Coverflex Yellow!

History

Carat Coverflex Yellow is an answer to the trend of increasing demand for **visually appealing** products. Users of social networks are looking for products that will draw attention and inspire. It is a way to promote their online profiles. **Carat Coverflex toppings** are characterised by beautiful and strong colours and flavours that will enable our customers to create unique applications, easily and quickly. Manufactured from high-quality raw materials **based on natural food colouring and flavours, i.e. NAFNAC**, the product is highly versatile. The topping is based on **RSPOSG-certified** palm oil, which guarantees that the oil has been sourced in an environmentally friendly way and in compliance with the rights of the people living on the land. Contains no hydrogenated fats.

Packaging

Type	Shelf life	SAP code	Price
Carat Coverflex Yellow lemon flavour NAFNAC RSPOSG NH 15 kg bag	Min. 7 months	4023793	

Q&A

Which products can I use it for?	Perfect for soft patisserie and semi-patisserie products. Depending on the application, it can be used for products with extended shelf life.
Is it easy to use / How shall I use it?	Simply melt at 45 °C in a microwave or water bath. Apply to the product at 40-42 °C. Adjust the application temperature for a thinner or thicker layer. Cool quickly for a glossy finish.
How shall I store it?	Store in a dry place at max. 22°C. Close the packaging securely after each use.
What are similar products from other companies and what is the added value of this product?	When it comes to lemon-flavoured fat-based colour toppings, there are currently two other products on the market, Fun cake topping – 200g (17,90 PLN), and Master Martini – 200g (19.99). Both have quite strong lemon flavour but different levels of sweetness. All Carat Coverflex toppings are characterised by a high viscosity which contributes to the high adhesion of the toppings to the application – so they do not crumble when sliced or eaten. We can see it for example with cakes and drip applications, where competing toppings come off slightly worse – especially Fun cake.
How do you obtain the colour of the Yellow topping?	We have obtained it using natural food colouring and flavours, in accordance with the NAFNAC standard



NEW: Carat Coverflex Yellow – lemon flavour!

Crusty breads



Soft breads



Flat Breads



Steam Buns



Laminated items



Donuts & Berliners



Snack Cakes



Pies & Tarts



Family/Loaf cakes



Decorated layered cakes



Cheesecake



Verrine



Macaron



Cookie



Choux pastries



Chocolate



NEW: Carat Coverflex – caramel flavour!

Elevator Pitch

Flexible fat-based patisserie topping with a caramel flavour and a unique warm amber colour, ideal for use as a confectionery decoration. Unleash your creativity and create new and unique applications with Carat Coverflex caramel!

History

Carat Coverflex Yellow is an answer to the trend of increasing demand for caramel-flavoured sweets. All **Carat Coverflex toppings** are characterised by beautiful and strong colours and flavours that will enable our customers to create unique applications, easily and quickly. Manufactured from high-quality raw materials **based on natural food colouring and flavours, i.e. NAFNAC**, the product is highly versatile. The topping is based on **RSPO SG-certified** palm oil, which guarantees that the oil has been sourced in an environmentally friendly way and in compliance with the rights of the people living on the land. Contains no hydrogenated fats.

Packaging

Type	Shelf life	SAP code	Price
Carat Coverflex caramel flavour NAFNAC RSPOSG NH 15 kg bag	Min. 7 months	4023790	

Q&A

Which products can I use it for?	Perfect for soft patisserie and semi-patisserie products. Depending on the application, it can be used for products with extended shelf life.
Is it easy to use / How shall I use it?	Simply melt at 45 °C in a microwave or water bath. Apply to the product at 40-42 °C. Adjust the application temperature for a thinner or thicker layer. Cool quickly for a glossy finish.
How shall I store it?	Store in a dry place at max. 22°C. Close the packaging securely after each use.
What are similar products from other companies and what is the added value of this product?	Carat Coverflex toppings are characterised by a high viscosity which contributes to the high adhesion of the toppings to the application – so they do not crumble when sliced or eaten. Our topping guarantees unique caramel flavour which is not so popular on the market (you can usually find <i>toffee</i> – with main ingredients: sugar and milk). For the production of our toppings, we only use RSPO SG-certified fats, which guarantees that the oil has been sourced in a sustainable way , i.e. safe for the environment and with respect for the rights of the people living on the land.
How do you obtain the colour of the Caramel topping?	We have obtained it using natural food colouring and flavours, in accordance with the NAFNAC standard



NEW: Carat Coverflex – caramel flavour!

Crusty breads



Soft breads



Flat Breads



Steam Buns



Laminated items



Donuts & Berliners



Snack Cakes



Pies & Tarts



Family/Loaf cakes



Decorated layered cakes



Cheesecake



Verrine



Macaron



Cookie



Choux pastries



Chocolate



NEW: Carat Coverflex White with 4% white belgian chocolate!

Elevator Pitch

Flexible fat-based patisserie topping with belgian chocolate. Delicate hint of sweetness and creamy white colour, ideal for use as a confectionery decoration. Unleash your creativity and create new and unique applications with Carat Coverflex White!

History

Carat Coverflex White is an answer to the trend of increasing demand for **visually appealing** products. Users of social networks are looking for products that will draw attention and inspire. It is a way to promote their online profiles. **Carat Coverflex toppings** are characterised by beautiful and strong colours and flavours that will enable our customers to create unique applications, easily and quickly. Manufactured from high-quality raw materials based on natural food colouring the product is highly versatile. The topping is based on **RSPO SG-certified** palm oil, which guarantees that the oil has been sourced in an environmentally friendly way and in compliance with the rights of the people living on the land. Contains no hydrogenated fats.

Packaging

Type	Shelf life	SAP code	Price
CaratCoverflexWhiteChocCoat. NH SG Bag15	Min. 4 months	4026798	

Q&A

Which products can I use it for?	Perfect for soft patisserie and semi-patisserie products. Depending on the application, it can be used for products with extended shelf life.
Is it easy to use / How shall I use it?	Simply melt at 45 °C in a microwave or water bath. Apply to the product at 40-42 °C. Adjust the application temperature for a thinner or thicker layer. Cool quickly for a glossy finish.
How shall I store it?	Store in a dry place at max. 22°C. Close the packaging securely after each use.
What are similar products from other companies and what is the added value of this product?	When it comes to colour toppings, there is currently no competition on the market. Our White Carat CoverFlex is full of high quality ingredients and 4% of belgian chocolate. Which makes the product unique. In addition, our toppings are characterised by a high viscosity which contributes to the high adhesion of the toppings to the application - so the toppings do not crumble when sliced or eaten.
How do you obtain the colour of the Magenta topping?	We have obtained it using natural food colouring which makes the product definitely unique . This is the most natural way of colouring food and is 100 % healthy for consumers.



NEW: Carat Coverflex White with 4% white belgian chocolate!

Crusty breads



Soft breads



Flat Breads



Steam Buns



Laminated items



Donuts & Berliners



Snack Cakes



Pies & Tarts



Family/Loaf cakes



Decorated layered cakes



Cheesecake



Verrine



Macaron



Cookie



Choux pastries



Chocolate

