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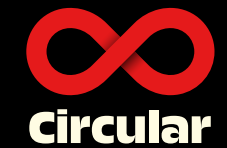
Let's make damn good food

The most delicious creations start with a desire to make the most of every ingredient. At Delizio, we share this passion for perfection. Our oils and fats provide the foundation to help you tackle all culinary challenges. Whether deep-frying crunchy fries, frying a delicate piece of fish or adding extra flavour to a fresh salad, we know what chefs like you need to serve the most delicious dishes each day. Discover our high-quality range for successful, stress-free cooking.



Frying

From crunchy fries or creamy croquettes to adding that crispy finishing touch to your dishes: as a chef, you always go for quality in the kitchen. Whatever your requirements may be, we have the deep-frying oils and fats that will meet all your expectations. That's because we believe in offering the best products for your business with the same passion with which you produce your creations.



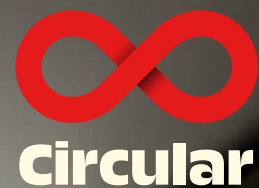
- Frit Circular
- Chef Circular
- Gold Circular

Deep-frying oils

- Frit
- Chef
- Chef Beef
- Gold
- Fondue

Deep-frying fats

- Beef dripping
- Beef dripping Halal
- Palm fat
- Frying fat Mix



circular frying



That's easy money

Damn good frying oil, with an added benefit

For us, sustainability is not just a boring obligation, it's a clear choice. That is why we are making a commitment you can't ignore: from now on, you will receive money* for every litre of used frying oil you return. We work with your wholesaler to arrange everything. And you get the profit. Easy!

Delizio Circular is an unmissable alternative in the circular economy. Finally you will receive an appropriate, transparent price for your used frying oil. You don't have to be an accountant to see that this will be a helpful boost to your bank account. So it's not only a green choice, it's a smart one too.

*Variable price, depending on current market value. Always check the Delizio Circular app for the most up-to-date prices.

Why choose Delizio Circular?

∞ Easy money

We pay you for every litre of used frying oil you return. Your wholesaler takes back the packaging and as soon as we receive the oil, you receive the payment into your account. That's easy money.

∞ Easy change

Not only do you make money from your used oil, you are also using it to help the planet. All the used oil we collect gets converted into a green biofuel that emits less CO2 and the packaging is recycled as PET. It's a small change that makes a big difference!

∞ Easy service

You work in the usual way, we take care of the rest. Simple! All you have to do is order our frying oil in the new Circular packaging and register the used oil for return via the app. You can find out how it works on the website.



Check how much you could earn each year at delizio.be/en/circular



15L



15L



15L

Frit ∞ circular

Quick, easy and excellent frying results. Ideal for snack bars or mobile fryers at festivals, markets and fairs. In short: the places where things are moving.

Chef ∞ circular

You can reheat this oil several times with no loss of quality. It is the perfect choice for brasserie chefs with a deep-fryer that is not running on full power all day long.

Gold ∞ circular

A high-quality blend of refined oils for top chefs to be used for culinary deep-frying. Gold is great to work with, offering the best results in terms of aroma, flavour and lifespan.

Article	VP1034	VP1035	VP1039
Product	Frit Deep-frying oil 15 L	Chef Deep-frying oil 15 L	Gold Deep-frying oil 15 L
Packaging	15 L recyclable PET	15 L recyclable PET	15 L recyclable PET
Pallet	60 pieces	60 pieces	60 pieces



Deep-frying oils

In your business, you often face difficult challenges. The foundation of a well-oiled kitchen is confidence in your own skills, your staff and, above all, your products. You can always count on the latter. Delizio's deep-frying oils are there to help you deal with all the challenging situations in the kitchen.

- **Frit**
- **Chef**
- **Chef Beef**
- **Gold**
- **Fondue**



5 L



15 L



25 L



10 L
Liquid deep-frying fat

Frit

The Best Buy

Fast, easy and an excellent result: you will get the best value for money on the market with Frit. A blend of four refined oils is specially formulated to give you consistent results for all basic deep-frying applications. Ideal for snack bars or mobile fry shops at festivals, markets and fairs. In other words, when speed is of the essence.

Ingredients: a blend of soybean oil with rapeseed oil, sunflower oil and palm oil

- The best deep-frying oil for snack bars
- Economical choice, high-quality result
- More than 70% unsaturated fatty acids
- Fries are easier to digest after frying

Article	VP715	VP051	VP052	VP981
Product	Frit 5 L	Frit 15 L	Frit 25 L	Frit Liquid deep-frying fat 10 L
Packaging	4 x 5 L PET	15 L ABB	25 L metal can	10 L PP bucket
Pallet	40 pieces	60 pieces	33 pieces	65 pieces



5 L

15 L

25 L



10 L

Chef Palm-free



10 L

Liquid deep-frying fat



10L

Liquid frying fat

Chef The Original

With its specially formulated blend of vegetable oils, Chef is a high-quality product that can be reheated several times without losing flavour or quality. It is the perfect choice for brasserie chefs whose deep fryers are not running at full force all day. You can enjoy excellent and consistent results for longer and serve your customers high-quality dishes with ease.

Ingredients: a blend of sunflower oil with rapeseed oil, high oleic sunflower oil and palm oil

- The choice for a successful brasserie
- Easy to use and consistent quality
- Rich in unsaturated fatty acids
- Longer lifespan

Article	VP047	VP045	VP046	VP807	VP426/VP057
Product	Chef oil 5 L	Chef oil 15 L	Chef oil 25 L	Chef Palm-free oil 10 L	Chef Liquid deep-frying fat 10 L
Packaging	4 x 5 L PET	15 L ABB	25 L metal can	10 L BIB	10 L metal can/PP bucket
Pallet	40 pieces	60 pieces	33 pieces	72 pieces	65 pieces

Chef Beef The Revolution

With Chef Beef, we're introducing a culinary revolution to the market: liquid beef fat. It delivers the authentic taste of traditional beef frying fat, combined with the convenience of frying oil. Easy to use, quicker to reach temperature, and a more mindful choice thanks to a lower level of saturated fats. The perfect blend of flavour, convenience, and efficiency for insanely good fries. Nice.

- Authentic beef-based flavour for true Belgian fries
- Exceptional ease of use: easy to dose and heats up faster
- More conscious frying thanks to reduced saturated fat content
- Higher returns thanks to a longer usable lifespan

Article	VP770
Product	Chef Liquid frying fat 10 L
Packaging	PP bucket
Pallet	65 pieces



5 L



15 L

Gold The Finest

Thanks to its high-quality blend of refined oils – including high oleic sunflower oil – this deep-frying oil is incredibly easy to use in professional cooking. Working with Gold yields the best results in terms of flavour and lifespan. You can reheat this oil far more often without loss of quality. Perfect for chefs who want to perform at the highest level every day.

Ingredients: a blend of high oleic sunflower oil with sunflower oil and palm oil

- The ultimate deep-frying oil for top chefs
- Pleasant aroma when heated up
- Rich in unsaturated fatty acids (>80%) for easy digestion
- Even longer lifespan for extra profitability

Article	VP720	VP272
Product	Gold oil 5 L	Gold oil 15 L
Packaging	2 x 5 L PET	15 L ABB
Pallet	80 pieces	60 pieces

Deep-frying oils for every need

	Frit	Chef	Chef Beef	Gold
	★ ★ ★ The Best Buy	★ ★ ★ ★ The Original	★ ★ ★ ★ The Revolution	★ ★ ★ ★ ★ The Finest
	Ingredients			
Blend of ...	Soybean oil with rapeseed oil, sunflower oil and palm oil, antifoaming agent (E900)	Sunflower oil with rapeseed oil, high oleic sunflower oil and palm oil, antifoaming agent (E900)	Refined oils (beef, sunflower, high-oleic sunflower, antifoaming agent (E900)	High oleic sunflower oil with sunflower oil and palm oil, antifoaming agent (E900)
	Average nutritional values oils (per 100 g))			
Saturated fats	17 g	16 g	25 g	16 g
Unsaturated fats (mono)	43 g	45 g	35 g	49 g
Unsaturated fats (poly)	40 g	39 g	40 g	35 g
	Available packaging for oils			
Volumes	5 L, 15 L, 25 L	5 L, 15 L, 25 L	10 L	5 L, 15 L
	Also available as			
	Liquid deep-frying fat 10 L Recyclable PET 15 L	Liquid deep-frying fat 10 L Chef Palm-free 10 L Recyclable PET 15 L	-	Recyclable PET 15 L



1L

Fondue

This fondue oil with grapeseed oil guarantees excellent results at the highest temperatures. Thanks to the blend of high-quality vegetable oils, you also get a flavourful result, with a pronounced aroma due to the addition of thyme, rosemary and bay leaf. It is perfect for marinating ingredients before grilling or barbecuing them or as an accompaniment to fondue dishes.

Article	VP731
Product	Fondue 1 L
Packaging	1 L glass bottle
Carton	6 x 1 L
Pallet	80 pieces



Deep-frying fats

The frying fat you use can make or break the quality of your fries. That is why top fry shops always choose Delizio. Our animal and vegetable fats are the standard of excellence for real Belgian fries: beautifully crunchy, golden in colour and always perfectly flavoured. That's the type of quality you can rely on.

- Beef dripping
- Beef dripping Halal
- Frying fat Mix
- Palm fat



Beef dripping

The unique flavour and aroma immediately link your business with a traditional fry shop. This deep-frying fat, made from refined beef dripping, is pure Belgian heritage. Its animal origin ensures that every portion of fries becomes truly irresistible. What's more, you enjoy extra stability and an extended lifespan. Your fries have never been this delicious. Let's fry it up!

Ingredients: refined, natural beef dripping

For traditional Belgian fries

- A true classic
- Authentic taste
- Enhances the flavour of fries
- Heat-resistant and stable quality

Article	VP1031	VP583	VP166
Product	Beef dripping 2.5 kg	Beef dripping 4 x 2.5 kg	Beef dripping 12.5 kg
Packaging	2.5 kg box	4 x 2.5 kg box	12.5 kg box
Pallet	200 pieces	84 pieces	70 pieces



4 x 2.5 kg

Beef dripping Halal

In your business, make sure to always offer top quality that truly everyone can enjoy. With Beef dripping Halal, you get exactly the same unique flavour and quality as our traditional beef dripping, but 100% halal-certified.

Ingredients: refined, natural beef dripping

Serve 100% halal quality

- Typical aroma of a real fry shop
- Gives fries extra flavour
- Heat-resistant and stable quality

Article	VP453
Product	Beef dripping Halal 4 x 2.5 kg
Packaging	4 x 2.5 kg box
Pallet	84 pieces



4 x 2.5 kg

Frying fat Mix

With our frying fat mix, we have developed a blend that gives you the best of both worlds. The unbeatable flavour of refined beef dripping and the vegetable origin of palm fat. Your fries are easy to digest without losing the authentic flavour of a real Belgian fry shop. That's what your customers will come back for time and again!

Ingredients: a blend of refined beef dripping and refined palm oil

Article	VP167
Product	Frying fat mix 4 x 2.5 kg
Packaging	4 x 2.5 kg box
Pallet	84 pieces

The best of both worlds

- Blend of animal and vegetable fat
- Pleasant aroma when heated up
- Stable product for more efficiency and longer use
- Excellent and dry results, easy to digest



4 x 2.5 kg

Palm fat

A successful fry shop comes down to one thing: tasty fries. With this vegetable oil, you can serve the same quality but to a much wider range of customers. Thanks to the natural vegetable fats, your fries are easier to digest and the aroma is more neutral when heated up. That is a great benefit for both you and your customers.

Ingredients: 100% refined palm oil

For those who deep-fry plant-based

- Neutral aroma when heated up
- Longer lifespan for extra profitability
- Dry and tasty result

Article	VP129
Product	Palm fat 4 x 2.5 kg
Packaging	4 x 2.5 kg box
Pallet	84 pieces

Deep-fry the way you like it

	Beef dripping	Beef dripping Halal	Frying fat Mix	Palm fat
	For traditional Belgian fries	Serve 100% halal quality	The best of both worlds	For those who deep-fry plant-based
	Ingredients			
Contains ...	Refined beef dripping	Refined beef dripping	A blend of refined beef dripping and refined palm oil	100% refined palm oil
	Average nutritional values fats (per 100 g)			
Saturated fats	53 g	53 g	55 g	54 g
Unsaturated fats (mono)	44 g	44 g	41 g	37 g
Unsaturated fats (poly)	3 g	3 g	4 g	9 g
	Available packaging			
	2,5 kg, 4 x 2,5 kg, 12,5 kg	4 x 2,5 kg	4 x 2,5 kg	4 x 2,5 kg



Flavouring

Delizio helps you get the best out of your dishes. By choosing the right oil, you are laying the foundation for a smoothly operating kitchen. Our vegetable oils ensure you can add the perfect finishing touch to all your culinary creations. From extra flavour in sauces and dressings to a neutral oil that does not overpower the dish during frying: thanks to the quality and reliability of our products, you are guaranteed a well-oiled kitchen.

Oils

- Soybean Oil
- Sunflower Oil
- High oleic Sunflower Oil
- Rapeseed Oil
- Corn Oil
- Groundnut Oil
- Grapeseed Oil

Olive oils

- Extra Virgin
- Pomace
- Olive Mix



Oils

As a chef, you always choose the right ingredients to work with. That's why Delizio offers you a wide range of high-quality oils that will give you all the freedom you need in the kitchen. For both cold and hot dishes.

- Soybean Oil
- Sunflower Oil
- High oleic Sunflower Oil
- Rapeseed Oil
- Corn Oil
- Groundnut Oil
- Grapeseed Oil



1 L



3 L



5 L



15 L



25 L

Soybean Oil

A versatile oil, ideal for all cold and hot applications in professional cooking. Use it to prepare sauces, as a basis for successful dressings and dips, or to finish a light salad. The possibilities are endless.

- For cold and hot dishes
- 100% natural oil
- Neutral flavour
- High quantity of unsaturated fatty acids

Article	VP1026	VP490	VP186	VP183	VP184
Product	Soybean Oil 1 L	Soybean Oil 3 L	Soybean Oil 5 L	Soybean Oil 15 L	Soybean Oil 25 L
Packaging	1 L PET	3 L PET	5 L PET	15 L ABB	25 L metal can
Carton	15 x 1 L	4 x 3 L	4 x 5 L	—	—
Pallet	50 pieces	72 pieces	40 pieces	60 pieces	33 pieces



Sunflower Oil

A true all-rounder in the kitchen. From cold sauces or vinaigrettes to frying, roasting and even deep-frying, sunflower oil can do it all. Thanks to its neutral aroma, you can create high-quality results without affecting the unique flavours of your creations.

- Suitable for all applications
- Neutral flavour
- Contains lots of omega-6

Article	VP1027	VP484	VP208	VP205	VP206
Product	Sunflower Oil 1 L	Sunflower Oil 3 L	Sunflower Oil 5 L	Sunflower Oil 15 L	Sunflower Oil 25 L
Packaging	1 L PET	3 L PET	5 L PET	15 L ABB	25 L metal can
Carton	15 x 1 L	4 x 3 L	4 x 5 L	–	–
Pallet	50 pieces	72 pieces	40 pieces	60 pieces	33 pieces

High oleic Sunflower Oil

Want it a bit hotter? High oleic sunflower oil at your service. Resistant to high temperatures, this oil is ideal for frying and prolonged heating. All this with a healthier fat profile than regular sunflower oil. This almost feels like a good news show.

- Suitable for all applications
- Resistant to high temperatures
- >80% monounsaturated fats

Article	VP948
Product	HO sunflower oil 15 L
Packaging	15 L bottle in a box
Carton	–
Pallet	60 pieces



Rapeseed Oil

Multi-purpose, but especially suitable for cold preparations such as vinaigrettes and sauces. A suitable alternative to olive oil, but with a milder and more neutral aroma. Ideal when you want the other flavours of your ingredients to shine through.

- For sauces, dips and dressings
- Neutral and mild flavour
- Packed with unsaturated fatty acids
- Rich in omega-9

Article	VP1028	VP079	VP075
Product	Rapeseed Oil 1 L	Rapeseed Oil 5 L	Rapeseed Oil 15 L
Packaging	1 L PET	5 L PET	15 L ABB
Carton	15 x 1 L	4 x 5 L	—
Pallet	50 pieces	40 pieces	60 pieces



Corn Oil

An oil with a golden yellow colour and neutral flavour. Thanks to its resistance to high temperatures, corn oil is also suitable for hot applications such as frying and roasting.

- For cold and hot dishes
- Contains lots of unsaturated fatty acids
- Rich in vitamin E

Article	VP1025	VP487	VP088	VP086
Product	Corn Oil 1 L	Corn Oil 3 L	Corn Oil 5 L	Corn Oil 15 L
Packaging	1 L PET	3 L PET	5 L PET	15 L ABB
Carton	15 x 1 L	4 x 3 L	4 x 5 L	—
Pallet	50 pieces	72 pieces	40 pieces	60 pieces



Groundnut oil

Get frying! This is the oil that helps you perform at the highest level, even at very high temperatures. The delicate nutty flavour emanating from peanuts provides a pleasant aroma when frying, stir-frying and deep-frying.

- Ideal for stir-frying or deep-frying
- Contains lots of unsaturated fats
- Made from peanuts
- Naturally rich in omega-6

Article	VP1024	VP486	VP009	VP006	VP007
Product	Groundnut Oil 1 L	Groundnut Oil 3 L	Groundnut Oil 5 L	Groundnut Oil 15 L	Groundnut Oil 25 L
Packaging	1 L PET	3 L PET	5 L PET	15 L ABB	25 L metal can
Carton	15 x 1 L	4 x 3 L	4 x 5 L	—	—
Pallet	50 pieces	72 pieces	40 pieces	60 pieces	33 pieces



Grapeseed Oil

An oil with a slightly nutty flavour. Grapeseed oil can be heated to around 180°C, making it suitable for frying and grilling your dishes. This type of oil is also often used as a fondue oil.

- Suitable for hot applications
- Adds extra flavour to salads
- Contains lots of vitamin E
- Neutral aroma

Article	VP608	VP866
Product	Grapeseed Oil 1 L	Grapeseed Oil 5 L
Packaging	1 L PET	5 L PET
Carton	15 x 1 L	4 x 5 L
Pallet	50 pieces	40 pieces



Olive oils

The true Southern flair added in an instant to every plate. Thanks to its unique aroma, this classic is indispensable in any professional kitchen. As the base for a delicious dressing, the finishing touch to a delicate salad or an extra accompaniment on the table to dip your bread in: olive oil adds extra flavour to your business.

- Extra Virgin
- Pomace
- Olive Mix



1 L



5 L



250 ml
Also for the table

Extra Virgin

Its delicate flavour makes this olive oil a culinary delicacy. This cold-pressed virgin oil is pure gold in the kitchen. Preferably only for cold preparations, as the good properties are lost when the oil is heated up.

- Rich, pure olive flavour
- Low acidity
- Ideal for all cold applications

Article	VP843	VP111	VP663
Product	Extra Virgin 1 L	Extra Virgin 5 L	Extra Virgin 250 ml
Packaging	1 L PET	5 L PET	250 ml glass bottle
Carton	15 x 1 L	4 x 5 L	12 x 250 ml
Pallet	50 pieces	40 pieces	87 pieces



Pomace

This refined olive oil is made by pressing the last drops of oil from the remaining olive pulp (pomace). This oil is suitable for all hot preparations such as frying, roasting and stir-frying.

- For hot dishes
- Mild colour, flavour and aroma

Article	VP115	VP117	VP517
Product	Pomace 1 L	Pomace 5 L	Pomace 25 L
Packaging	1 L PET	5 L PET	25 L metal can
Carton	15 x 1 L	4 x 5 L	–
Pallet	50 pieces	40 pieces	33 pieces



Olive Mix

This blend of sunflower oil and authentic extra virgin olive oil gives you the best of both worlds: the versatility of a multi-purpose oil with the flavor of real olive oil. That's a smart way to get excellent results.

- Budget-friendly choice
- More neutral flavour than ordinary olive oil
- For marinades, salads and sauces
- Also suitable for frying and roasting
- Composition: 15% extra virgin olive oil and 85% sunflower oil

Article	VP112	VP113
Product	Olive Mix 1 L	Olive Mix 5 L
Packaging	1 L PET	5 L PET
Carton	15 x 1 L	4 x 5 L
Pallet	50 pieces	40 pieces



Cooking

Frying the perfect steak, whipping up a creamy Béarnaise sauce or roasting delicious vegetables in the oven: as a chef, you face many challenges in the kitchen. But with the right basis, you can tackle anything. Our fats give you all the freedom to fry and roast without a care in the world, as well as add flavour to your creations. Just what you need for that daily boost of confidence!

Gourmet

- Frying & Roasting
- Margarine
- Spread



Gourmet Frying & Roasting

An extremely versatile product that you can use to fry the perfect steak and season sauces or vegetables. All with the pure flavour of butter and superior ease of use. Gourmet Frying & Roasting hardly spatters, develops less smoke and reduces the risk of sticking. It allows you to work easier and faster in the kitchen. And above all of that, it keeps well even outside the fridge.

- Plant-based
- Lactose-free
- Keeps well even outside the fridge
- Semi-liquid, spreads easily in the pan
- Multi-purpose: frying, braising, stir-frying, roasting, seasoning, etc.

Article	VP548/VP538	VP477	VP067	VP594
Product	Gourmet 900 ml	Gourmet 2.5 L	Gourmet 10 L	Gourmet Spray 600 ml
Packaging	900 ml PP bottle	2.5 l PP bottle	10 L PP bucket	600 ml spray can
Carton	6 x 900 ml/12 x 900 ml	4 x 2.5 L	–	6 x 600 ml
Pallet	100 pieces/50 pieces	70 pieces	65 pieces	145 pieces





2 kg



4 x 2.5 kg

Gourmet Margarine

All the qualities of our Gourmet Frying & Roasting but in a solid form. For those who like to use traditional methods in the kitchen. This margarine is easy to portion out for use in the pan. Thanks to its versatility, you can use this margarine to fry or grill meat, fish or vegetables or create a creamy purée.

- Traditional, multi-purpose cooking margarine
- Plant-based
- Lactose-free
- Heat-resistant and hardly spatters
- Contains essential fatty acids

Article	VP357	VP382
Product	Gourmet Margarine 2 kg	Gourmet Margarine 4 x 2.5 kg
Packaging	2 kg tub	4 x 2.5 kg box
Carton	6 x 2 kg	–
Pallet	56 pieces	72 pieces



2 kg



2 kg
Salted variety

Gourmet Spread

Gourmet Spread will make your business run like clockwork. A must-have for every sandwich shop or industrial kitchen! Add extra flavour to every roll, sandwich or toast thanks to this premium spreadable margarine with a pleasant aroma. Easy to use because, thanks to its soft texture, it is always spreadable, even straight out of the fridge.

- For bread, sandwiches and toast
- Pleasant aroma for extra flavour
- Easy to spread straight out of the fridge
- Rich in omega-6 and omega-9

Article	VP096	VP395
Product	Gourmet Spread 2 kg	Gourmet Spread salted 2 kg
Packaging	2 kg tub	2 kg tub
Carton	6 x 2 kg	6 x 2 kg
Pallet	56 pieces	56 pieces





Baking

What interests you is pampering your customers. What interests us is pampering you. You do it with incredible breads and brilliant pastries. We do it with our range of bread spreads, sprays, and margarines that take your creations to the next level.

Spray

- Bunwax
- Bunwax ST+

Bread spreads

- Pano Blanca
- Pano Extra
- Pano Bruna
- Pano Luxa
- Pano Gold

Margarines

- Margarine Crème / Cake
- Margarine Cookie
- Margarine Puff pastry



600ml



10L

Bunwax

Bunwax never disappoints, has never disappointed, and never will. Spray it in any mold or baking tray, pour in your dough, and bake to your heart’s content. Bunwax will surely loosen all your creations, leftover baking residues, and satisfy the appetite of your customers. Guaranteed!

- Release agent for all types of baking molds
- Made from vegetable oils
- Fine mist for optimal coverage
- Neutral taste and odor
- Freezer-safe

Article	VP810	VP468
Product	Bunwax Spray 600 ml	Bunwax ST+ 10 L
Packaging	6 x 600 ml box	10 L jerrycan
Pallet	145 pieces	60 pieces



Bread spreads

The unique composition of these bread improvers ensures that your bread surpasses itself. Delicious and airy products for every customer and every occasion. From traditional white or brown bread to premium items like sandwiches and raisin bread.

- Pano Blanca
- Pano Extra
- Pano Bruna
- Pano Luxa
- Pano Gold



25kg

Pano Blanca

Want to put the best white bread on the shelf every single day? With Pano Blanca, you’re always a winner. Even just a small addition becomes your secret weapon for a softer crumb and a firmer crust that keeps your customers coming back for more. Much more.

Addition: **2 tot 3%** of the flour.

- Suitable for all white breads
- Softer crumb and firmer crust
- Extended shelf life for your bread
- Also suitable for light brown breads

Article	VP137
Product	Pano Blanca 25 kg
Packaging	25 kg bucket
Pallet	18 pieces



25kg

Pano Extra

The “Extra” in Pano Extra isn’t there by chance. Enjoy longer shelf life for white and light brown breads that stay moist and fresh for longer. That’s all? Nope, your breads also become extra freezer-stable.

Addition: **2 tot 3%** of the flour.

- Delicious crumb and crispy crust
- Extra-long shelf life for your bread
- Consistent texture, even after freezing
- For white and light brown breads

Article	VP767
Product	Pano Extra 25 kg
Packaging	25 kg bucket
Pallet	18 pieces



25kg

Pano Bruna

Looking for the perfect balance in dough and crumb structure for all types of brown bread? Look no further. Pano Bruna delivers a firm yet airy result. Plus, all your whole grain and multigrain breads gain an extra pleasant aroma and flavor.

Addition: **2 tot 5%** of the flour.

- Suitable for all types of brown bread
- Beautiful brown color
- Extra-strong structure

Article	VP139
Product	Pano Bruna 25 kg
Packaging	25 kg bucket
Pallet	18 pieces





25kg

Pano Luxa

Luxury isn't a foreign concept at Delizio. Pano Luxa gives all your premium products, such as sandwiches and raisin bread, a soft, fluffy texture. That extra little touch — more flavor and a richer golden hue from natural colorants. Pure luxury, indeed.

Addition: **10 tot 20%** of the flour.

- For all premium breads
- Pleasant buttery aroma
- Adds a subtle color to the dough
- Easy to work with

Article	VP138
Product	Pano Luxa 25 kg
Packaging	25 kg bucket
Pallet	18 pieces



25kg

Pano Gold

The golden crown for all your premium doughs. Bold claim? Absolutely — and rightly so. Pano Gold not only delivers a golden color but also incredible softness in both crumb and crust. And if that’s not enough, it adds an irresistible burst of flavor on top. Let’s go for gold!

Addition: **10 tot 20%** of the flour.

- Gives your range an extra touch
- Luxurious appearance for your breads
- Delicious buttery aroma for added flavor
- Perfect for raisin bread and sandwiches

Article	VP658
Product	Pano Gold 25 kg
Packaging	25 kg bucket
Pallet	18 pieces





Margarines

The success of a cake, croissant, or tart depends on using the right fat. With our margarines, neither you nor your creations will ever fail. Perfect for every classic bakery product, and also ideal for more creative applications in other cuisines. Excellent workability gives you confidence, every single time.

- **Margarine Crème / Cake**
- **Margarine Cookie**
- **Margarine Puff pastry**



4 x 2,5kg

Margarine Crème / Cake

For creams, cakes, choux pastry, and anything you want to be wonderfully light and creamy. Margarine Crème / Cake has a unique texture that ensures a homogeneous batter under all conditions.

- Ideal for classic applications
- Consistently reliable quality
- Easy to incorporate additional ingredients
- Excellent aeration and structure

Article	VP418
Product	Margarine Crème / Cake 2,5 kg
Packaging	4 x 2,5 kg box
Pallet	72 pieces





4 x 2,5kg

Margarine Cookie

Can't get enough of your own cookies? We don't blame you. And with our Margarine for Cookies, they get even better. This margarine is easy to roll out, has excellent workability, and stands up to the demands of rolling and kneading. We've got you covered.

- Firm margarine for cookies
- Easy to work with
- Suitable for piping, rolling, and shaping doughs

Article	VP419
Product	Margarine Cookie 2,5 kg
Packaging	4 x 2,5 kg box
Pallet	72 pieces





10 x 1kg

Margarine Puff pastry

With Margarine Puff pastry, working with all types of laminated dough becomes extra smooth. Firm enough for extensive kneading, yet easy to work with for a consistent, flaky result. Ready to roll?

- Versatile, technical margarine
- From tart bases to viennoiserie
- Also suitable for leavened puff pastry

Article	VP420
Product	Margarine Puff pastry 1 kg
Packaging	10 x 1 kg box
Pallet	72 pieces





Let Delizio inspire you!

With our products, we provide the perfect basis to help you meet all the challenges in the kitchen. But Delizio is more than just oils and fats. We share your passion for good food. That's why we offer additional inspiration you can use to enhance your menu.

- Check out interesting techniques to get started with our products.
- Get inspired by delicious creations, made for and by chefs.
- Stay tuned for news and updates about our brand or presence at trade shows.

Follow us on social media and be the first to discover all the news and inspiring tips. Or visit the website, subscribe to our newsletter and receive everything directly in your mailbox.

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