

SPRING
COLLECTION
2026



ScrapCooking®
MARQUE DÉPOSÉE DEPUIS 2005



Cake Decor 1:

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FLOWER



Silicone mat «flower» deco

Enhance your pastry creations

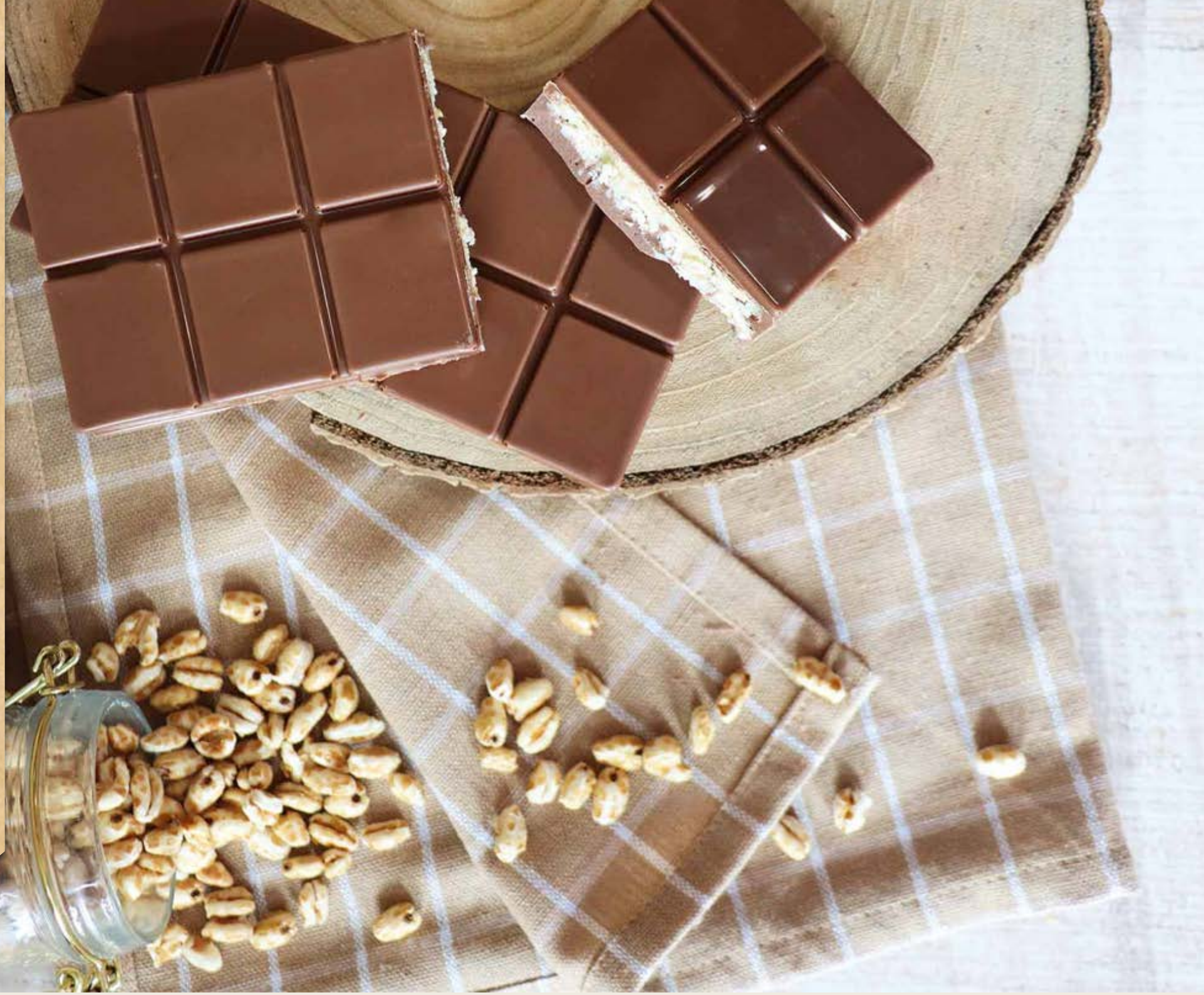
Add an elegant, floral touch to your desserts. Easy to use, this silicone mat allows you to make crispy, delicate flower-shaped tules. The perfect finishing touch for your sweet creations.



Réf. 1983 - Col. 6
Silicone mat «Flowers» deco

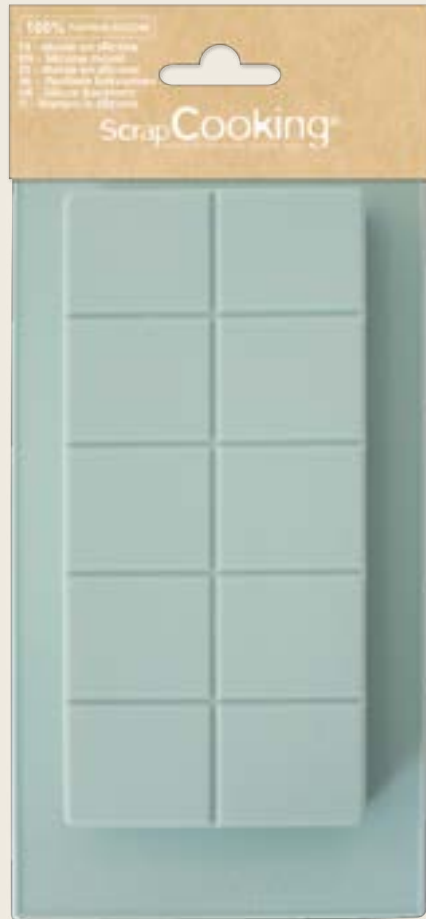


SILICONE CHOCO BARS



Silicone mould chocolate bar

This food-grade silicone mold makes it easy to create neat, shiny, and uniform chocolate bars. Ideal for professional results every time.



Réf.6720 - Col. 6
Silicone mould chocolate bar



SILICONE CHOCO BARS



Silicone mould «Teddy bears» chocolate bar & boxes for chocolate bars

Create delicious, fun chocolate bars with a bear design using our high-quality 100% platinum silicone mold.

Pair them with our cardboard shipping boxes, ideal for protecting your creations. A perfect combination of originality and elegant presentation!



Réf.5508 - Col. 8
5 boxes Chocolate bars



Réf.6719 - Col. 6
Silicone mould «Teddy bears» chocolate bar



CHOCO BAR



With our semi-rigid Choco Bar molds, you can easily make chocolate bars inspired by the biggest brands. Melt, pour, unmold... and enjoy! Ideal for personalizing your creations with fillings, caramel, dried fruit, or simply for the pleasure of biting into a homemade choco bar.

Choco Crunchy semi rigid mould



Réf.6765 - Col. 6
«Choco Crunchy» semi rigid mould

Choco Bueno Semi rigid mould



Réf.6766 - Col. 6
«Choco Bueno» semi rigid mould

CHOCO BAR



Choco Snack semi rigid mould



Réf.6767 - Col. 6
«Choco Snack» semi rigid mould

Candy semi rigid mould



Réf.3165 - Col. 6
Candy semi rigid mould

FILLINGS



Réf.4640 - Col. 6 - 200g
Filling paste - Caramel



Réf.4636 - Col. 6 - 200g
Filling paste - Creamy Cookie Cream



Réf.4634 - Col. 6 - 200g
Praline paste - Chouchou

& INCLUSIONS



Réf.4635 - Col. 6 - 200g
Filling paste - Creamy Coco nut



Réf.4638 - Col. 6 - 200g
Filling paste - Creamy Pistachio



Réf.4637 - Col. 6 - 200g
Filling paste - Choco - Hazelnut

FILLINGS & INCLUSIONS



Réf.4766- Col. 6 - 500g
Blueberries puree



Réf.8575 - Col. 6 - 35g
Cotton candy jar - White



Réf.8577 - Col. 6 - 35g
Cotton candy jar - Pink



Réf.8576 - Col. 6 - 35g
Cotton candy jar - Blue

ICE CREAM



Ice cream mixes



Réf.5104 - Col. 5
20 wooden sticks



Réf.8573 - Col. 6
Ice cream mix - Vanilla



Réf.8574 - Col. 6
Ice cream mix - Chocolate

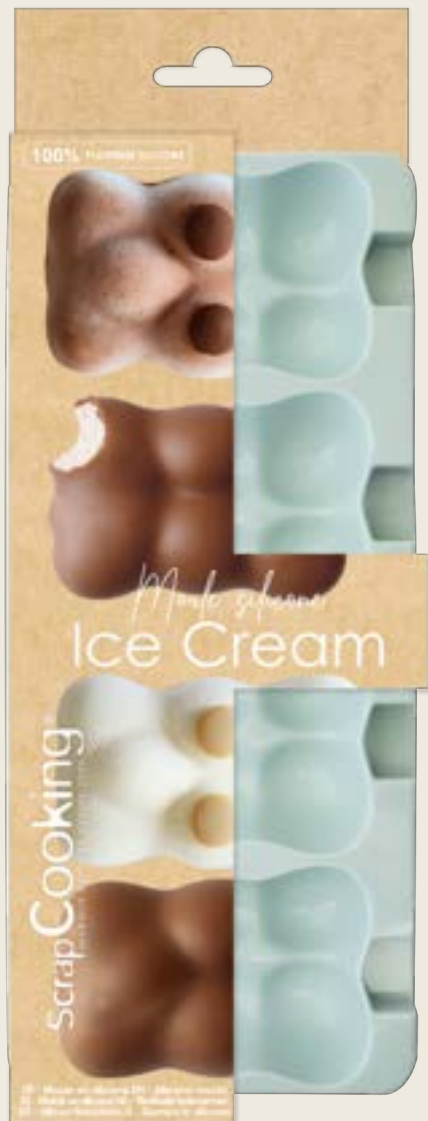
Ice cream silicone mould

Classic



Réf.6771 - Col. 6
Ice cream silicone mould «Classic»

Teddy bears



Réf.6770 - Col. 6
Ice cream silicone mould «Teddy bears»



ICE CREAM



Ice cream mix &
Pistachio topping



Réf.8567 - Col. 6 - 145g
Pistachio Topping



Réf.8571 - Col. 6 - 185g
Pistachio ice cream mix

Ice cream mixes bueno & cookie cream



Réf.8570 - Col. 6 - 195g
Bueno ice cream mix



Réf.8572 - Col. 6 - 185g
Cookie-cream ice cream mix



SNACK





Réf.3186 - Col. 4
Silicone mould «Biscuits»



Réf.8518 - Col. 6 - 280g
Biscuits mix



Réf.8517 - Col. 6 - 280g
Tartlets mix



Réf.8514 - Col. 6 - 300g
Petit-beurre mix



Réf.8515 - Col. 6 - 150g
Barquettes mix

CAKE DESIGN



Réf.0340 - Col. 10
12 thin twisted gold candles



Réf.4907 - Col. 6
+/- 24 cupcake cases + 12 "Happy Birthday"
cake decorations



Réf.4825 - Col. 8
Happy birthday candle



Réf.1890 - Col. 4
Aluminum mould, 18 cm wide x 10 cm high



Réf.2015 - Col. 6
Bucket with 27 ejector cutters



DÉCORATION



Marzipan deco



Réf.7657 - Col. 15 - 20g
Marzipan décoration - Daisies



Réf.7658 - Col. 15 - 18g
Marzipan décoration - Tuffi frutti



Chocolates decos



Réf.7476 - Col. 8 - 50g
Chocolate sprinkles

Sugar decos



Réf.7488 - Col. 8 - 30g
Mix sweet decorations lemon
meringue pie



Réf.7487 - Col. 8 - 30g
Mix sweet decorations
strawberry meringue pie



INGREDIENTS



Réf.7475 - Col. 6 - 100g
Crispy crêpe lace pieces



Réf.9607 - Col. 6 - 134g
50 baker's sticks - chocolate



Réf.4808 - Col. 9 - 15g
Tonka bean powder



Réf.4809 - Col. 9 - 15g
Tonka bean



Réf.4387 - Col. 6 - 40ml
Liquid food flavoring - Unicorn



Réf.4386 - Col. 6 - 40ml
Liquid food flavoring - Cotton candy



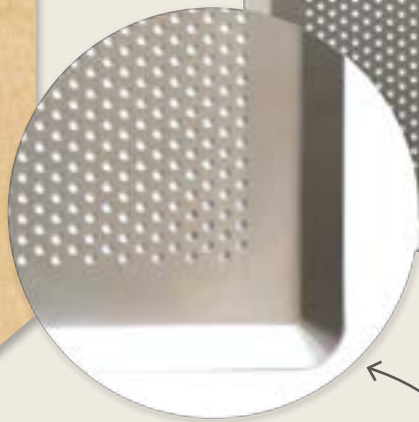
Réf.4385 - Col. 6 - 40ml
Liquid food flavoring - Madeleine



Réf.4384 - Col. 6 - 40ml
Natural liquid extract - Bourbon vanilla from Madagascar - with grains



UTENSILS



Better heat
distribution

Réf.5203 - Col. 6
Perforated baking tray - 30 x 40 cm





Réf.2106 - Col. 6
Cooking plate kit + glazing rack



PÂTISS' AIR



Baking in an air fryer is possible and, above all, faster than in a traditional oven.

Forget preheating!

Suitable moulds



Réf.61224 - Col. 6
4 special wooden moulds for air fryers -
Round Ø11cm + 8 baking cases



Réf.61223 - Col. 6
4 special wooden moulds for air fryers -
Rectangular 20.5 cm + 8 baking cases



Réf.61200 - Col. 6
2 special wooden moulds for air fryers -
Round Ø18.5cm + 4 baking cases



Réf.61210 - Col. 6
2 special wooden moulds for air fryers -
Rectangular 20.5 cm + 4 baking cases



Réf.3877 - Col. 4
Pâtis'air Factory

- Even cooking
- Low-temperature cooking
- No preheating
- Easy cleaning
- Less fat



Suitable
moulds



Réf.29100 - Col. 6
6 silicone moulds specially
designed for air fryers - Licorne



Réf.29110 - Col. 6
6 silicone moulds specially
designed for air fryers - Ginger



Réf.29120 - Col. 6
6 silicone moulds specially
designed for air fryers - Heart



Réf.29130 - Col. 6
6 silicone moulds specially
designed for air fryers - Donut



Carambelle SAS
Z.A. La Haute Limougière
37230 Fondettes
contact@carambelle.com
Tel. +33 (0)2 47 41 81 26

www.scrapcooking.fr

