

# We Make Difference

SIB stands for “Sun-in for Baking”,  
To express the infinite passion for Baking

**SIB** SIB × PRODUCT





**We believe** the mission of enterprise  
would be the contribution to their community  
through supplying the better products  
with the better price







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# Frozen non-dairy Whipping cream







## Everwhip

Packing : 1,030g × 12/box  
Storage : Frozen

- Whiter color (optional pale yellow color available)
- Excellent overrun (3.6~3.8)
- Incomparable smoothness of cream
- Sugar free (Anti-Diabetic)
- Can add 20% water or milk



Water adding test video



## Everwhip V

Packing : 1,030g × 12/box  
Storage : Frozen

- Same functionality with Everwhip but has the intense vanilla flavor than the standard Everwhip



## Everwhip F

Packing : 1030g × 12/box  
Storage : Frozen

- Less sweetness than standard Everwhip
- Close to the dairy cream flavor
- Excellent overrun
- Incomparable smoothness
- Sugar free (Anti-Diabetic)



## Choco Everwhip

Packing : 1kg × 12/box  
Storage : Frozen

- Excellent Overrun (3.5)  
(General choco cream overrun = 2.7)



## Everwhip AS

Packing : 1030g × 12/box  
Storage : Frozen

- Excellent Acid-Resistance (AS stands for 'Acid-Stable')
- Can make fruit cream with jam, puree or yogurt
- Excellent overrun
- Smooth texture
- Best for Sweet Bun filling (2parts filling + 1part cream)



Acid stability test video



# UHT Cream

DB stand for Dairy Blended

6%



## DB Whipping

Packing : 1kg × 12/box  
Shelf life : 10 months

- UHT Compound whipping cream with 6% of heavy dairy cream
- No Sugar
- IT can be used for cooking and pastry purpose

30%

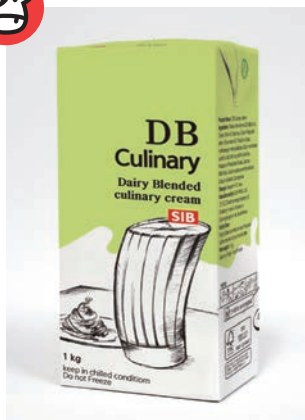


## DB Cooking compound cream

Packing : 1kg × 12/box  
Shelf life : 10 months

- UHT Compound whipping cream with 30% of heavy dairy cream
- No Sugar
- IT can be used for cooking and pastry purpose
- This cream has No flavor inside and very neutral taste close to the dairy cream
- The most of the compound cream contain the flavor

NO  
Flavor!



## DB Culinary compound cream

Packing : 1kg × 12/box  
Shelf life : 10 months

- DB Culinary cream contain 7.35% of the heavy dairy cream 35%
- It can be stored 6 months at the room temp 12 months refrigerate
- This cream is not whippable but has very competitive price

Not  
Whippable!



## Co- Whip (UHT Non dairy whipping cream)

Packing : 1kg × 12/box  
Shelf life : 12 months

- UHT Non Dairy Whipping cream
- Excellent overrun and stability and taste
- Sugar free (Anti Diabetic)
- Similar performance with Everwhip

Sweet



# Long Life Yogurt & Sour cream



## Yogurt

Long life yogurt, thermalized  
Packing : 1kg, 10kg Bag in Box  
Storage : 6 months in chilled condition

- Pure yogurt made from Fresh full fat milk
- No sugar, No flavor added



## Sour cream

long life Sour Cream, thermalized  
Packing : 1kg, 10kg Bag in Box  
Storage : 6 months in chilled condition

- Long life sour cream
- Milk fat content : 22%



## Greek yogurt soft serve ice cream mix



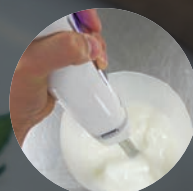
Rich & Authentic Mediterranean taste!

Blend Water / Milk  
and Greek yogurt soft  
mix with hand blender  
mix well

Aged for 30 min~1 h  
at the refrigerator

Blend slowlg for  
3~5 mins before use

Pour into the  
ice Cream  
machine gently



Greek yogurt Soft Serve  
Ice cream Mix 1.2kg +  
water 2.8L or Milk 4.6L

# Sugar

## Deco white

Packing : 500g, 1kg

- Sugar with high resistance against moisture and heat
- Long lasting effect on top of cake after sprinkling
- Bake stable after sprinkled on top of bread such as Stollen
- Recommended to keep in refrigerator before using for the best result



### Standing test on water



Demo video



## Colored Deco sugar

Packing : 500g\*20 ea/box  
Shelf life : 2 years cool & Dry place

- Natural colored coarse sugar(3-4 mm)
- The color is not migrated to the cream if you sprinkle on the top of the cake
- 4 different colors
- colors : red, yellow, green, blue



## No Starch, 100% Sugar Ultra fine powdered sugar (UFPS)

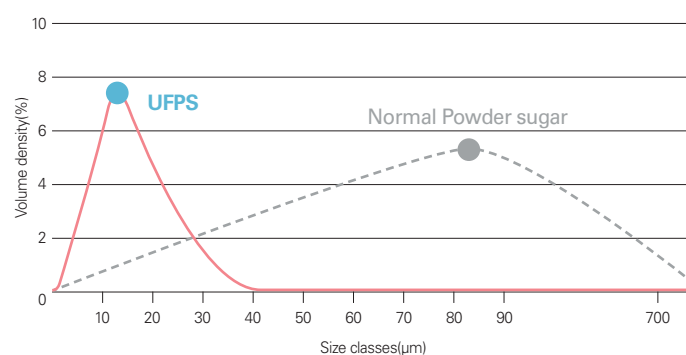
Packing : 700g bag

- Less caking
- Fast Sugar Crystallization



Video

### Particle comparison





# IQF Soup Portion

**Fresh taste soup portion from nitrogen gas quick-freezing**

Contain Real piece of the crunchy vegetable

Storage : Frozen

Packing : 180~200g (6g/portion)

Shelf life : 1 year Frozen



**Corn soup**

- Packed in 200 grams pouch
- Total vegetable 43% (Corn 32%)



**Greenpea soup**

- Packed in 200 grams pouch
- Total vegetable 40% (Green pea 33%)



**Pumpkin soup with Mascapone**

- Packed in 200 grams pouch
- Total vegetable 40% (pumpkin 29%, Mascapone 11%)



**Potato soup**

- Packed in 180 grams pouch
- Total vegetable 41% (Potato 37%)



**Carrot-Tomato soup**

- Packed in 180 grams pouch
- Total vegetable 53% (18% of Tomato, 17% of Carrot)
- Suitable for the cold soup as well



**French Onion soup**

- Packed in 200 grams pouch
- Total Onion 37%
- Caramelized Onion and the balsamic / Vinegar combination
- Serve with the slightly whipped fresh cream



**Clam Chowder soup**

- Packed in 200 grams pouch
- Total vegetable 36%, Clam 6%



**Mushroom soup**

- Packed in 200 grams pouch
- Total vegetable 56% (Parisien mushroom 45%, Oyster mushroom 5%)



**Toamato soup**

- Packed in 180 grams pouch
- Tomato 50%
- Good for tomato Gazpacho (cold soup)

## Advantage

1. High vegetable contents cover 40 %
2. Quick re-heating(4 min)
3. Gourmet Quality
4. Individual portion pack



## How to warm the soup

### Microwave



Make a small hole in pouch, warm up directly with pouch

# Gratin

## Ready to cook Gratin



Supply in two package form **pouch** or **tray**  
Microwave heating 4~5 min



### Sweet potato cream

**Packing : 230g**

Ingredients : Sweet potato, Corn, Cream cheese sauce block, Mozzarella cheese



### Carbonara Potato

**Packing : 250g**

Ingredients : Paris potato, Mushroom, Broccoli, Parmesan Cheese, Bacon, Carbonara sauce block



### Bacon Gnocchi

**Packing : 200g**

Ingredients : Fried Gnocchi, Bacon, Cream sauce



### Bolonese Pasta

**Packing : 240g**

Ingredients : Fusilli, Mushroom, Bolonese sauce(meat)



### Chipotle Potato

**Packing : 270g**

Ingredients : Paris potatoes, Grilled sausage, Mini carrot, tomato, chipotle sauce Block



### Takoyaki chilli & Tomato

**Packing : 280g**

Ingredients : Korean chilli sauce(Tteokbokki), Takoyaki ball, Tomato



Air fryer cookable

## Re-Formed Snack



### Polenta stick

**Packing : 1kg**

**shelf life : 18 months Frozen**

- Re-formed Air fryer bakable snack
- Two varieties : Cheese, Plain. Remain in the crunchy texture for more than 1 hour
- Bake at Air fryer 2min 30sec at 180-200 celcius degree
- Conventional frying also workable



### Potato stick

**Packing : 1kg**

**Shelf life : 18 months Frozen**

- Re-formed Air fryer bakable snack
- Two varieties : Cheese, Plain. Remain in the crunchy texture for more than 1 hour
- Bake at Air fryer 2min 30sec at 180-200 celcius degree
- Conventional frying also workable





# Fois Gras Rice Porridge Portion

- No GAVAGE Fois Gras 1% contained
- Creamy texture.
- Very New taste profile which is never experience before
- Good for the clients who are not familiar with Fois Gras flavor



# Resin

## Compound syrup 3 in 1 = Real fruit + Color + Flavor (N.C : Natural colored Resin)

Resin means compound concentrate paste containing real fruit conc, color, flavor.  
It can be mixed with the whipping cream without the breakage of texture and brings the real acidic taste into the cream (Standard usage is 3 %).



**Strawberry resin**

1kg  
N.C 300g  
N.C 600g



**Mango resin**

1kg



**Lemon resin**

1kg  
N.C 300g  
N.C 600g



**Melon resin**

1kg  
N.C 5kg



**Banana resin**

1kg  
N.C 300g



**Blueberry resin**

1kg



**Sakura Resin**

1kg



**Grape resin**

1kg  
N.C 300g  
N.C 600g



**Green apple resin**

1kg  
N.C 15kg



**Green tea resin**

1kg  
N.C 300g



**Cherry resin**

1kg



**Coconut resin**

1kg  
Genuine coconut  
flavored Resin



**Corn resin**

1kg, 5kg  
To provide the full  
taste, flavor and Color  
of the real baked corn



**Pistachio Resin**

1kg

**Application**  
In all baked goods



**Maple resin**

N.C 600g  
To provide the full Taste, flavor  
and color of the real maple  
syrup at 3 % dose

**Application**

In all purpose where maple  
syrup taste is required



**Korean raspberry resin**

N.C 600g  
Korean rapsberry has the  
distinguished flavor, which is  
farmed only in the southern  
part of Korea (Jeoun-Nam area)

**Application**

To make Korean raspberry  
whipping cream, mousse,  
cookies





## Yogurt resin (Frozen)

Packing : 1.25kg

Real yogurt taste formed from yogurt concentrate

### Application

- Mousse, Ganache, Muffin... (Use 5~10% on total weight)
- Soft serve yogurt ice cream (mix 2 parts of milk + 1 part of yogurt resin)

\* Do not blend with Ever- whip or normal whipping cream



## Marron resin

Packing : N.C 600g

- To provide the full taste, flavor and color of the real chestnut
- Contains natural chestnut concentrate

### Application

- To make Mont Blanc cream
- To make Marron whipping cream, Marron Anko[Mix with white bean filling(Anko)]



## French vanilla resin

Packing : 600g

- To provide the full Taste, flavor and color of the real caramel vanilla
- One madagascar vanilla pod is included in the bottle

### Application

All purpose where Vanilla is required.



## Choco resin dark

Packing : 500g

To provide the full taste, flavor and color of the real dark chocolate

### Application

- To make chocolate whipping cream
- To make chocolate glaze(Glasage / 100g Glazel, 30g Water or Syrup, 4g Choco resin dark)



## Butter resin

Packing : N.C 500g

- To provide the full taste, flavor and color of the real butter
- Usage : 3%

### Application

Particularly, effective to improve the butter flavor & taste



## Rum resin

Packing : 680g

- Resin to replace the real Rum for giving the real Rum taste at competitive price
- Classified in flavor category, not alcohol



## Oil soluble resin

Packing : 90g

Greentea, Strawberry, Grape, Banana

- Oil soluble resin (Anhydrous type)
- Allowed to mix with chocolate
- No migration to water phase ingredient
- Use : 3%

# Korean Represented Native Fruit

Yesan  
**Apple**



Jeju Island  
**Hallabong**



Chungdo  
**Persimmon**



Kohung  
**Yuzu**  
Home of yuzu



## What is hallabong?

Hallabong is recognized as orange often.

However it is the special variety of Mandarin which grow only in Jeju island, Korea.

They are the size of an orange, with a large bump that represents Mt Halla, the large dormant volcano at the centre of Jeju Island that is the highest peak in South Korea. It has thick skin and bitter sweet taste





## Semi-candied Jeju hallabong peel (hand-peeled)

Packing : 700g  
Storage : 1 years in frozen

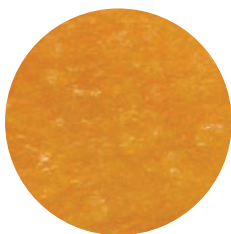
- Place of Origin : Jeju island in South Korea
- To provide excellent Jeju Mandarin flavor in baked goods
- Brix : 50



## Semi-candied Kohung yuzu peel (hand-peeled)

Packing : 700g  
Storage : 2 years in frozen

- Excellent in Yuzu flavor
- Brix : 50



## Frozen Jeju hallabong puree

Packing : 500g  
Storage : 2 years in frozen



## Frozen Kohung yuzu puree

Packing : 500g  
Storage : 2 years in frozen

We use the premium Yuzu from Kohung Province, Hearts of Yuzu in Korea



## Semi-candied Yesan apple dice

Packing : 500g, 2.5kg  
Shelf life : 2 year Frozen

- Semi candied Apple dice keep the crunchiness than the retorted one
- Evenafter baking, it keep the shape
- Brix : 46
- Two type : Vacuum treated, Non Vacuum
- Size : 10mm



## Semi candied apple preserve

Packing : 750g\*, 2.5kg  
Shelf life : 2 year Frozen

- Wedge shape semi candied apple
- Perfect for the pastry topping
- Brix : 21%



## Chungdo persimmon puree

Packing : 500g, 10kg (frozen)  
Storage : 2 years in frozen

- Origin : Korea



## Semi candied whole mini strawberry

Packing : 500g, 2.5kg  
Shelf life : 2 year Frozen

- Semi candied cherry size mini strawberry. Gurantee the fresh strawberry taste
- Good for the sandwich of cake sheet, Omlet cake, Mousse, Galato
- Brix : 46%
- Size : 20~30mm

# Zest



## Frozen Jeju hallabong zest

Packing : 500g  
Storage : 2 years in frozen



## Frozen Kohung yuzu zest

Packing : 500g  
Storage : 2 years in frozen

Premium Kuhong Yuzu zest



## Lemon zest

Packing : 500g



## Orange zest

Packing : 500g



# Semi-candied Fruit



## Semi-candied Whole cranberry

Packing : 500g  
Storage : 2 year in frozen



## Sliced semi-candied cranberry

Packing : 500g, 2.5kg  
Storage : 2 year in frozen

- Brix : 26~34
- Ideal for decoration, inclusion of cake, ice cream
- No shrinkage & caramelization after baking
- No color migration to cream, cake and ice cream
- Crispy texture for salad topping

### Color Comparison



Dry cranberry



Fresh cranberry slice



## Semi-candied blueberry F

Packing : 750g, 2.5kg  
Storage : 2 year in frozen

- Size : 8~17mm
- Brix : 42~47
- Ideal for the inclusion of cake, muffin and ice cream
- No shrinkage & caramelization after baking
- No color migration to cream, cake and ice cream



## Semi-candied wild blueberry W

Packing : 750g, 2.5kg  
Storage : 2 year in frozen

- Size : 4~6mm
- High antioxidant (3times than normal blueberry)
- Small size berries with good visual on baked goods
- No color migration to any pastry products

### Comparison in Muffin

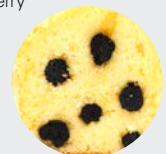
#### IQF vs Semi-candied fruit vs Dried fruit



IQF blueberry



Semi-candied blueberry



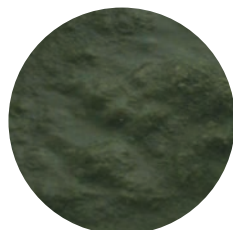
Dried Blueberry

# Puree •



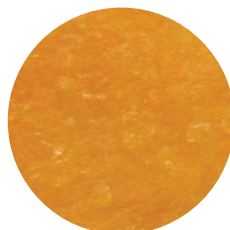
**Persimmon  
puree**

500g, 10kg (Frozen)  
Origin : Korea



**Mugwort  
puree**

500g  
Origin : Korea



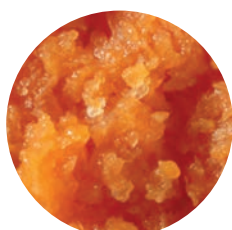
**Jeju hallabong  
puree**

500g  
Origin : Korea



**Korean pear  
puree**

500g  
Origin : Korea



**Pumpkin  
puree**

400g/can (Ambient)  
10kg (Frozen)  
Origin : Korea



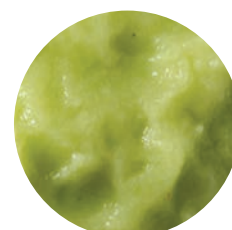
**Purple sweet  
potato**

500g  
Origin : Korea



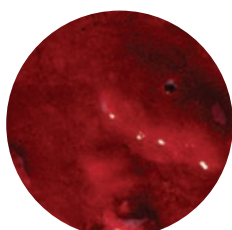
**White peach  
puree**

500g, 1kg  
Origin : Korea



**Musk melon  
puree**

500g  
Origin : Korea



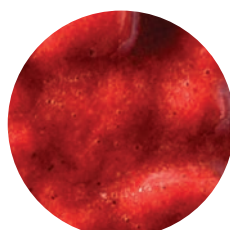
**Omi berry  
puree**

500g  
Origin : Korea



**Cantalope  
melon puree**

500g  
Origin : Korea



**Strawberry  
puree**

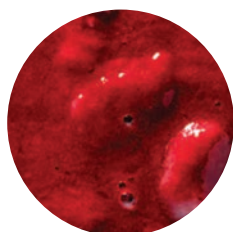
500g, 2.5kg



**Yuzu  
puree**

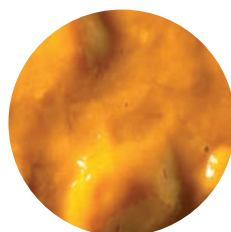
1kg  
Storage : 2 years in frozen  
Origin : Korea





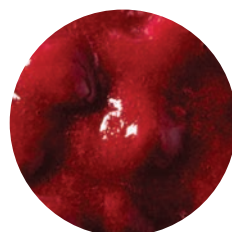
**Raspberry  
puree**

500g, 2.5kg



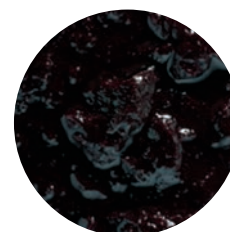
**Mango  
puree**

500g



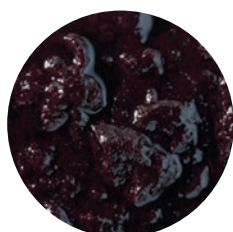
**Cranberry  
puree**

500g, 4.5kg (Frozen)  
Origin : Chile



**Blackberry  
puree**

500g



**Blueberry  
puree**

500g, 4.5kg, 15kg  
(Frozen)



**Lemon  
puree**

500g  
Hand squeeze quality



**Redcurrant  
puree**

500g



**Jeju mandarin  
juice conc**

500g  
Brix : 60



# Filling innovation I

## Innovation Filling has Low water activity (Aw 0.62~0.73)

It can stay at the ambient more than a week.

Not soggy when apply in macaron, Dacquoise biscuit.

Variety : Coconut, Choco, White choco, Hazelnut, Orange, Butter, Greentea

Shelf life : 1 year Chilled



**Coconut**

1 g



**White chocolate**

1kg



**Choco hazelnut**

5kg, 10kg  
Nutella type chocolate filling



**Orange**

1kg



**Butter**

1kg



**Green tea**

1kg



**Sesame seeds**

1kg



**Caramel**

5kg, 20kg  
Shelf Life : 1 year Chilled  
• Milk Caramel paste with the genuine caramel taste  
• Less sweet than the normal caramel paste



# Mud filling

**New invention in pastry filling,  
viscous than Custard but short texture**

Bakes-table / non bake-stable  
Packing : 3kg  
Storage : 2 year in frozen



**Peanut  
mud filling BS**



**Black sesame  
mud filling BS**



**Black sesame  
mud filling**



**Egg yolk mud filling  
(Molten egg filling type)**



**Condensed milk  
mud filling**

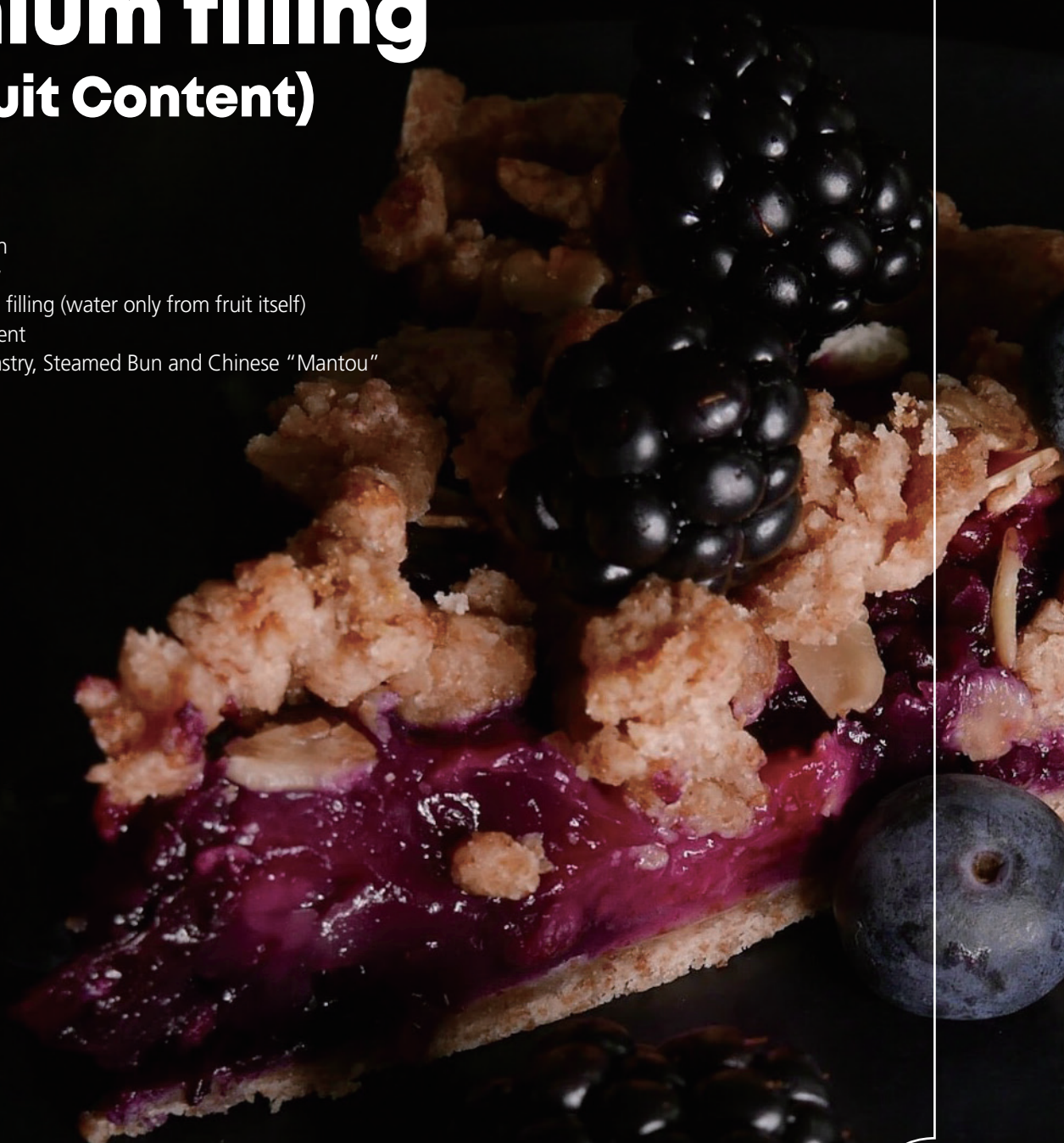
**No water added!**

# **Premium filling (High Fruit Content)**

Packing : 1kg, 10kg

Storage : 2 year in frozen

- Excellent Bake Stability
- No water added in the filling (water only from fruit itself)
- Min 55% of fruit content
- Excellent for Danish pastry, Steamed Bun and Chinese "Mantou"

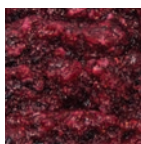






### Premium blueberry filling

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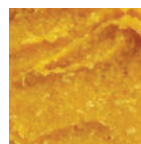


- Fruit Contents : Blueberry 47%, Apple 11%



### Premium mango filling

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- Fruit Contents : Mango 54%



### Premium berry filling (Strawberry, Cranberry, Raspberry)

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- Fruit Contents : Strawberry 50%, Cranberry 8.5%, Raspberry 5%



### Premium apple filling

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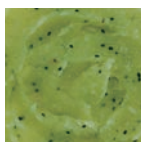


- Fruit Contents : Apple 52%



### Premium kwie filling

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- Fruit Contents : Kwie 50%



### Premium pineapple filling

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- Fruit Contents : Pineapple 45%, Apple 12%

# Premium Fruit Preserve

## Premium whole mini strawberry preserve

Packing : 1kg, 3kg  
Shelf life : 6 months Chilled

- Size of fruit : 20~30mm
- Mini strawberry 55%



### TIP

#### Difference between jams

Categorize	Viscosity	
	Syrup	Brix
Ripple jam	Low	High
Preseve	Low	Low
Filling	High	-



## Premium whole blueberry preserve

Packing : 1kg  
Shelf life : 6 months Chilled

- Premium blueberry preserve with the big size of Blueberries (over 14mm) Fruit content
- It contain 70% of the blueberries.



## Premium slice cherry preserve

Packing : 1kg  
Shelf life : 6 months Chilled

- Slice cherry contents : 60%



# Filling & Ripple jam



## Blueberry ripple jam

Packing : 1kg  
Storage : 1 year in chilled

- Blueberry content : 52%



## Strawberry ripple jam

Packing : 1kg  
Storage : 1 year in chilled

- Strawberry content : 50%



## Blueberry pie filling

Packing : 1kg  
Storage : 1 year in chilled

- Blueberry content : 47%



## Strawberry pie filling

Packing : 1kg  
Storage : 1 year in chilled

- Contain Strawberry Dice 10mm
- Strawberry content : 40%



## Mango pie filling

Packing : 1kg  
Storage : 1 year in chilled

- Contain Mango Dice 10mm
- Mango content : 50%



## Apple pie filling

Packing : 1kg, 3kg(10mm dice)  
Storage : 1 year in chilled

- Apple content : 40%
- Apple filling with crunchy apple dice 10mm
- Suitable for all kinds of apple pie, strudel





## Bake stable cream cheese filling

Packing : 1kg  
Storage : 2 year in frozen

- Ready to use bake stable cream cheese filling
- Suitable for the edge of pizza, bun & danish pastry filling



## Chocolate custard cream

Packing : 1kg, 3kg  
Storage : 1 year in chilled

- Ready to use chocolate custard cream (Semi bake-stable)



## Milky caramel filling

Packing : 1kg  
Storage : 1 year in chilled

- Ready to use caramel filling
- Suitable for filling of tart & bun after baking



## Crème Pâtissier (Also known as pastry cream or Custard Cream)

Packing : 1kg  
Storage : 3 months in chilled

- Hand-made craft recipe



## Lemon curd

Packing : 2.5kg  
Storage : 2 year in frozen / 10 months in chilled

- Slicable texture
- Can be mixed with custard cream
- It can be piped into pastries like tart or just served plain and spread on to toast or biscuits



## Sweet potato custard cream

Packing : 1kg, 3.3kg  
Storage : 2 year in frozen

- Ready to use Sweet potato custard cream
- Excellent taste for making Sweet Potato cream cake which is very popular in Korean bakeries



# Jam



## Redberry compote

Packing : 2kg  
Storage : 2 year in frozen

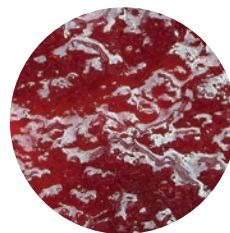
- Raspberry 28%, Blackberry 16%, Blueberry 16%, Strawberry 10%



## Blackberry jam

Packing : 2. kg  
Storage : 1 year in chilled / 1 year Ambient with Sodium Benzoate

- Deep purple color, looks like black color with thick layer
- Seedless



## Cranberry jam

Packing : 1.25kg, 2.5kg  
Storage : 6 months in chilled condition or 2 year in frozen

- Brix : 56~59 / Fruit content : 40%
- No Preservatives
- Excellent bright real Cranberry color
- Fresh taste of Cranberry due to shorter cooking time & low cooking temp



## Raspberry jam

Packing : 1.25kg, 2.5kg  
Storage : 6 months in chilled condition or 2 year in frozen

- Brix : 54~56 / Fruit content : 40%
- No Preservatives
- Excellent bright real Raspberry color
- Fresh taste of Raspberry due to shorter cooking time & low cooking temp



## Redcurrant jam

Packing : 2.5kg  
Storage : 1 year in chilled / 1 year Ambient with Sodium Benzoate

- Bright red color jam
- Redcurrant contents 60% as the fresh fruit base



## Blood orange & carrot jam

Packing : 2.5kg  
Storage : 1 year in chilled

- New flavor invention
- Good for savory application



## Basil-Tomato Confit

Packing : 1kg  
Storage : 1 year in chilled

- Tomato jam with Basil
- It is good for the spread of the sandwich, dip for the cracker, The visual pieces of Tomato provide the fresh tomato taste



# MIX

## Hassle-free Gluten free mix

- Do not require to change the conventional recipe
- Just 1:1 replacement with the wheat flour
- Provide extreme short bite 30% flour replacement for making the short texture
- Brittle & fragile texture can be solved by the additional egg (see below table) to prevent the fragile texture

Packing : 4kg, 10kg

Application sample for the pound cake	Wheat flour cake	Gluten Free cake 1:1 replacement	Gluten Free cake 1:1 + additional egg to get the more volume
Gluten free 1:1	-	120	120
Wheat flour	120	-	-
Butter	110	110	110
Sugar	105	105	105
Vanilla flavor	2	2	2
Baking powder	3	3	3
Egg	90	90	135



# Instant custard mix

## Cold Soluble instant Custard Mix

### Suggested Recipe

#### With water

Medium viscosity final cream allow to blend with whipping cream  
100 mix + 250 cold water

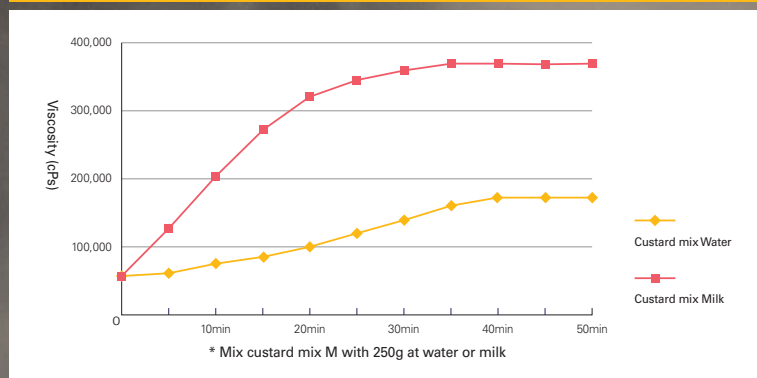
#### With milk

Dramatic viscosity increasion  
High viscosity allow to use for bake-stable filling  
100 mix + 300 milk

- Two different viscosity are obtained by the choice of milk or water
- You can blend milk and water to control the viscosity

## Difference between water and milk of Custard Mix M

Viscosity Comparison



\* Conclusion : When you use milk, it makes viscosity and strength stronger because of the component that reacts with calcium in milk



10kg



1kg



## Soft muffin mix (soft Japanese style)

Packing : 1kg, 10kg

- To make soft type muffin
- Suggested recipe : 100g mix, 35g egg, 24g rapeseed oil, 24g water



## American muffin mix

Packing : 1kg, 10kg

- To make the traditional American authentic muffin
- Opened grain & stiff texture than the soft muffin
- Suggested recipe : 100g mix, 35g egg, 30g melted butter, 22g water



## Choco muffin mix

Packing : 1kg, 10kg

- Excellent chocolate flavor
- Suggested recipe : 100g mix, 35g egg, 20g water, 30g vege oil, 15g choco chip



## Macaron mix 100

Packing : 1kg, 10kg

- Suggested recipe : 200g mix from chiller, 40g (45 °C) water
- Dough temp must be 25°C after mixing



## American biscuit mix (Scone Mix)

Packing : 1kg

- To produce KFC style biscuit
- Suggested recipe : 1,000g mix, 160g milk, 175g water



## Real brownie mix

Packing : 1 kg, 5 kg

### Real Brownie Mix

#### Make two types with one mix



#### Light brownie

Packing : 1kg, 5kg  
Recipe : mix 320g, canola oil 45g, egg 55g, hot water (80°C) 100g



#### Chewing Brownie

Packing : 1kg, 5kg  
Recipe : mix 300g, sugar 60g, canola oil 63g, egg 48g, water 65g, dark chocolate 78g





## Brüssels waffle mix

Packing : 1kg, 10kg

- Premix to make crispy waffle (Brussels type waffle)
- No sugar added
- Good for savory applications
- Good for making Japanese style Tai-Yaki (100g mix, 100~110g water)
- Suggested recipe : 100g mix, 55g water



## Liege waffle mix

Packing : 1kg, 15kg

- Pre-mix for bread type waffle (Traditional Liege waffle type)
- Suggested recipe : 1000g mix, 420g water, 5g instant yeast, 280g pearl sugar



## No Egg sponge cake mix

Packing : 1kg, 10kg bag

- Recipe : 100 mix, 60 water
- Final S.G. = 0.33



## No Egg choco sponge cake mix

Packing : 10kg bag

- Recipe : 100 mix, 83 water
- Final S.G. = 0.44



## Caramel cake mix

Packing : 10kg

- Authentic caramel taste with caramel marbling
- Recipe : 250 mix, 60 egg, 50 rapseed oil, 50 water



## Pan cake mix (Japanese style pan cake mix)

Packing : 1kg, 10kg

- Japanese style thick edge pancake
- Suggested recipe : 190 mix, 135 water, 50 egg



## Churros Mix

Packing : 1kg  
Shelf life : 1 year Ambient

- Suggested recipe : Mix 500, Boiled water 700 / Our Churros mix is used in the major Korean Churros chain

# Dry storage sweet tart

Tart shell with the anhydrous filling.

It can be displayed for 30 days at the shop under 28 degree.

- Variety : Blueberry, Mascapone, Mango, Orange, Raspberry, Hazelnut, Coffee, Coconut, Pistachio, Peanut, Almond, Guanduja walnut, Cookies & cream
- Weight : 38mm tart shell, 10g of filling
- Shelf life : 1 year chilled



Surprise Raspberry



Blueberry



Mango



Orange



Sesame seeds



Black sesame



Mascarpone



Cappuccino



Pistachio



Walnut



Almonds



Peanut



Hazelnut & Almond



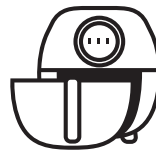
Chocolate & Cookies



Coconut



# Ready to Bake Frozen batter



**Air fryer cookable**

**Frozen portioned Fondant au chocolat batter**



- Portined Fondant au Chocolate batter
- Variety : Chocolate, Red velvet, Green tea, White Choco, Hazelnut, Coconut
- Type : 70 grams Bake for 14 min at 200 celcius degree at direct from Freezer.
- Shelf life : 12 months Frozen



**Frozen portioned Mini Muffin batter with the fruit filling**

- Portioned Frozen Muffin batter Portied
- Weight : 30 grams (Filling 10 grams)
- Baking : 22 min at 175 degree Deck oven Direct from freezer
- Variety : Berry, Bluberry. Mango, Apple
- Shelf life : 8 months Frozen



**Ready to Bake  
Frozen Walnut pie**

- Weight : 52g
- Plenty walnut! Cruchy Traditional Walnut pie!
- Just simply bake for 25 mins 175°C at any oven, Air fryer
- After wrapping, it can be sold for 5 days at the room temperature

# Ice cream Stabilizer



## White base (Acidic)

Packing : 1.7kg

Stabilizer for fruit and yogurt ice cream



## Yellow base (Neutral)

Packing : 1.7kg

Stabilizer for non-acidic ice cream

# Ice cream Inclusion

The difference size of the nugget can be produced on the request



## Choco brownie nuggets

Packing : 10kg

- Size : 8mm × 8mm
- Ice creams inclusion



## Cookie nuggets

Packing : 10kg

- Size : 8mm × 8mm
- Ice creams inclusion



## Cream cheese cake nuggets

Packing : 10kg

- Size : 8mm × 8mm
- Ice creams inclusion



# Jelly stabilizer



## Water Jelly stabilizer No. 9

Packing : 1kg  
Shelf life : 2 years Ambient

Water jelly stabilizer : No. 9 allow to produce the very fragile jel. If you blend the acidic juice or puree from the beginning, it will not form the jel.



## Water Jelly stabilizer No. 11

Packing : 1kg  
Shelf life : 2 years Ambient

Water jelly stabilizer : No. 11 allow to produce the firmer jel and you can mix the acidic materials from the beginning and it do not provide the influence to the jel strength.

# Juice conc



## Lemon Juice conc

Packing : 1L  
Shelf life : 2 years

- ODM products from Italy
- Made with Scilian Lemon
- Competitive price



## Lime Juice conc

Packing : 1L  
Shelf life : 2 years

- ODM products from Italy
- Competitive price

# Tea powder



## Black tea leaves

Packing : 500g

- Coarse black tea leaves pieces provide eye-appeal-look to the baked goods
- Usage : 1~3%



## Micron Black tea powder

Packing : 500g

- 1~3% of dosage provide the excellent black tea taste, flavor and color to the all baked goods, cream
- Very fine particle size (200 mesh)



## Green tea powder

Packing : 1kg

- 1% of dosage provides the excellent taste of green tea to baked goods, cream
- To make cold & hot green tea latte drink



## Hoji tea powder

Packing : 1kg  
Shelf life : 2 years Ambient

- Hoji tea is roasted green tea and it provide the nutty taste to the pastry products (Origin : Korea)



## Coconut latte Mix

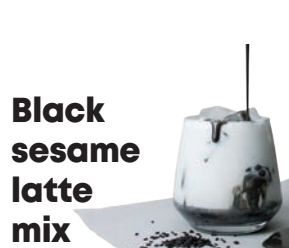
Packing : 1kg  
Shelf life : 1 year Ambient

- Coconut latte mix is for the topping of the beverage
- Blend 13% of mix + 87% of cream and then whip
- Can be used in the whipping siphon. Also, you can mix with the beverage directly



## Choux cream latte mix

- Easily make Egg cream topping on the drink
- Usage : 13% mix, 87% dairy cream
- For nitrogen gas whipping siphon



## Black sesame latte mix

Packing : 1kg

- Korean favorable latte
- Can be enjoyed in hot or cold



## Green tea latte mix

Packing : 500 g

Made with Korean Bosung area Green tea

### HOT

#### With Milk

- 14g Green tea latte mix  
170ml milk

#### With Water

- 16g Green tea latte mix  
170ml water

### COOL

#### With Milk

- 16 g Green tea latte mix  
150ml milk, 4~6 ice cubes

#### With Water

- 18g Green tea latte mix  
130ml water, 4~6 ice cubes  
※ ice cube : 18~21g/cube



# Additive



## Sesame seeds paste

Packing : 800g  
Shelf life : 1 year chilled

- Roasted Sesame paste
- Two type : 100% Sesame paste (there is separation of the oil), 99.8% Sesame paste (Emulsifier is used for preventing the separation)
- Application : Cookies, cake batter, Sesame whipping cream with 8% of sesame paste



## Black sesame paste

Packing : 800g  
Storage : 2 year in frozen

- Intense sesame taste
- Black coloring



## Green pistachio paste

Packing : 800g  
Storage : 2 year in frozen

- 100% natural paste from Iranian green pistachio
- Good for pistachio ice cream, mousse, cream
- All baked goods where pistachio flavor & color is required
- Excellent green color (Only natural green color stable in sunlight)



## Baking powder EP

Packing : 150g

- Aluminum-free
- Improve the taste of your baked goods without tin flavor and bitterness taste
- Preserve original color in steamed product like steamed bun or "Mantou"



## Choco crunch

Packing : 2.5kg

- Oreo rich dark cookie crumb
- Coating on cake or chilled dessert "bites"
- Use in a baked cheesecake base



## Pan releasing oil

Packing : 1.25kg  
Shelf life : 1 year Ambient

- Working well for the deep pan
- Shake before Use



## Super soft M

Packing : 500g

- Japanese mochi softener
- Winter : 0.5~0.8%
- Summer : 0.3~0.5%



## Roasted coffee Flavor

Packing : 500g

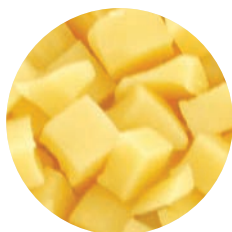
- Burnt coffee flavor to make Coffee Bun which is very famous in Southeast Asia

# Cheese

**We process the cheese at A class Hygiene condition**



## Delivery form



Dice  
(Size : 3.2 / 6.4 / 9.6)



Slice



Shred



Thin shaved



Powder

Natural Cheese Variety : Gouda, Yellow cheddar, Gorgonzola Picante D.O.P, Grana, Parmesan, Provolone Dolce, Emmental, Gruyere

## Bake stable cheese

Packing : 2kg block

Variety : Gouda, Cheddar

### Application example



Freeze stability in frozen dough



Excellent bake stability



Fry stability



Demo video



# Processed cheese



## Fresh cheese (chilled)

Packing : 100g  
Shelf life : 3 months

- Fresh cheese
- Soft spearable texture, No sugar, No flavor
- Suitable for the dip and sandwich spread.



Demo video



## Portioned cream cheese Bake stable (frozen)

Shelf life : 1 year

- 7 grams square blocked cream cheese portion
- Bake stable
- Suitable for bread, Pizza topping, filling of Puff pastry



## FTBS(Frees Thaw Bake Stable) Cream cheese

Packing : 1kg

### Application example



Hamburger stake filling



Filing for frozed dough



After baking



After frying from frozen



Demo video

## Crispy cheese granule

Packing : 1kg

- You can enjoy the crunch texture with the great cheesy taste after baking
- Usage : baked products such as Pizza edge, ciabatta, savory bread
- Storage : 12 months in frozen



Before baking



After baking

# Bread mix



## Multi-seeds bread topping

Packing : 1kg

- Pure seeds and Grain Mix without flour
- Can be used in the dough to produce Multi Cereal bread
- Excellent for bread topping
- Ingredient : oat, linseed, sunflower kernel, sesame, brown rice



## Multigrain bread mix

Packing : 1kg, 5kg, 10kg

- Ingredient : Barley, black rice, wheat, soy, millet, sunflower seed, brown rice



## Herb base mix

Packing : 500g, 5kg

- 1~3% of flour weight
- For making savory baked goods
- To enhance savory taste
- Ingredient : Spice containing green onion, marjoram, basil, parsley



# Improver



## Inactive sour power

Packing : 4kg



## Excel (Bread improver)

Packing : 500g x 20/box

- Usage : 2% of flour weight
- Excellent performing bread improver at very competitive price which have been the most popular improver in Korean baking market for more than 10 years



## Bread improver HM

Packing : 1kg  
Shelf life : 2 years Ambient

- Water absorbant. Increase the water intake in the bread dough up to 90% of the flour (depending on the flour quality). Eventually, Act as Anti-stale agent
- Also, allow to add 100% of vegetable puree to make the vegetable bread



## Vanmi Baguette improver

Packing : 1kg

- It is design to produce Vietnamese light Baguette with the opened texture
- No Bromate
- Usage : 2%



## Donut glaze

Packing : 1kg, 10kg

- Ideal for the donut glazing
- Quick setting
- Combine with Resin to produce many different taste



## Malt extract

Packing : 1.25kg

- Usage : 1~5% of flour weight



## Improver K

Packing : 10kg  
Shelf life : 2 year Ambient

- In bread, noodle, it increase the elasticity of the noodle or bread.
- Dosage : 0.4%
- Pan bread is bounced back while slicer

# Easy mayo

Packing : 1kg

- Half fat Mayonnaise (40% fat)
- No water migration from vegetable in salad or sandwich
- Excellent Bake Stability



Demo video

## Bake Stability at 220 after 20mins



Easy mayo

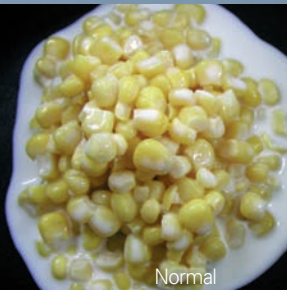


Normal

## Water migration in salad after 2days



Easy mayo



Normal



# Perfect desert Cream brulee

Packing : 1kg  
Storage : Chilled

- Simple preparation
- Good taste



Demo video



## Preparation in 1 minute



Open the pack



Microwave heating



Porting



Setting in refrigerator



Torching with sugar

# Panacotta stabilizer

Packing : 1kg

- Usage : 30 mix, 240 milk, 240 heavy cream
- 1. Warm Mix, Milk up to 50°C
- 2. Add cold heavy cream and then heat up to 90°C
- 3. Pour to the serving cup and set for 6 hours in the chiller



# Sauce & Spread •



## Cream cheese sauce

Packing : 1kg (bag with spout)  
Storage : 1 year in chilled with Sodium Benzoate

- Use for Dip or spread in cold application or baking application like pizza & savory bread
- Well match with spicy sea food or deepfried sea food



## Cheddar cheese sauce

Packing : 1kg (bag with spout)  
Storage : 1 year in chilled with Sodium Benzoate

- Real authentic cheddar taste!
- Use for salad dressing or sandwich spread



## Parmesan cheese sauce

Packing : 1kg (bag with the spout)  
Storage : 1 year in chilled with Sodium Benzoate

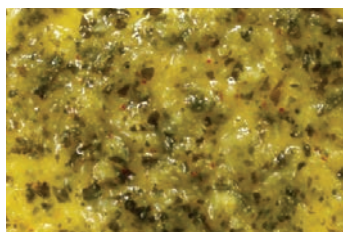
- Use for salad dressing, sandwich spread & baking solution



## Gorgonzola cheese sauce

Packing : 1kg (bag with the spout)  
Storage : 1 year in chilled with Sodium Benzoate

- Use for sandwich spread & pizza



## Copacabana sauce

Packing : 1kg (bag with spout)  
Storage : 1 year in chilled with Sodium Benzoate

- Coriander based sweet sauce
- Well matched with fried chicken and pork cutlet



## Miso Dressing

Shelf life : 1 year, chilled

- It contain Japanese Miso
- Miso dressing is originally designed for Mitsuba vegetable
- However, perfect combination with all type of Green leaves such as Rucola (Rocket)



## Cheddar cheese sauce

Shelf life : 10 months, chilled

- Suitable for nacho dip, sandwich spread
- Packed in the flexible tube or Pouch





### Shallot Ranch saucestarter

Packing : 1kg

Shelf life : 6 months, Chilled

- GOURMET grade Ranch sauce
- IT can be extended to the one year with the preservative



### Wasabi Mayo

Shelf life : 12 months, chilled

- Wasabi Mayo contain the fresh Wasabi



### Mentaiko (Pollock Roe) Mayo

Shelf life : 3 months chilled, 6 months with the preservative

- IT contain the salted Fish roe (Pollock) and popular in Korea and Japan for sandwich sauce, Pizza sauce, bread topping



### Sesame Wasabi sauce

Shelf life : 1 year, Chilled

- Balance between Wasabi and Sesame paste
- Good for the salad dressing or meat sauce



### Onion confit (Jam)

Packing : 1kg, 3kg bag

Storage : 2 year in frozen

- French Style Onion Confit. Perfect for sandwich spread & Onion soup
- 1 kg of Onion confit is made from 3 kgs of Fresh Onion
- Ingredients : Onion, Butter, Balsamic, Vinegar, Salt, sugar



### Fungi sauce

Packing : 1kg

Storage : 2 year in frozen

- Black truffle taste sauce for Pizza & Baked goods

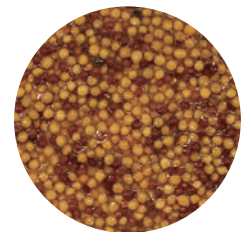


### Black olive tapenade

Packing : 1kg

Storage : 2 year in frozen

- Thick Black Olive spread
- Use for sandwich spread & baked goods



### Wholegrain mustard

Shelf life : 2 years, Ambient

- Wholegrain mustard with Glen tiner Whisky. Pop bite of Wholegrain mustard
- No sour, Well-matched with steak

### Frozen portioned sauce



#### Frozen Bechamel sauce portion

Shelf life : 1 year

- 7 grams Frozen portioned bechmel sauce
- Do not need to weighing
- Premium Gourmet taste



#### Frozen Vongole sauce

Shelf life : 1 year

- Made from korean southern sea clam
- No sand
- 1 ton of clam produce 800kg of sauce
- Excellent gourmet taste

# Pesto



## Basil pesto

Packing : 500g, 1kg  
Storage : 2 year in frozen

- Excellent in color
- Marvelous in taste
- Easy squeezing packing
- Basil content : 55%



## Red pesto paste

Packing : 1kg with spout  
Storage : 1 year in frozen

- Tomato based Basil pesto paste
- Well balanced Fresh Tomato taste and basil



## Perilla leaf Pesto

Shelf life : 2 years, Frozen

- We process with Myrang Perilla leaf
- Myrang is the famous area for the best quality Perilla
- Distinctive taste
- Use : Pasta, sandwich, Pizza



## Spinach Pesto

Shelf life : 2 years Frozen

- Bright green color is remained even after the heating and No oxidation
- Good for boosting green color in pasta, soup, noodle



## Seaweeds pesto

Shelf life : 2 years Frozen

- Thin contain seaweeds and Truffle
- Best for the fried rice, pasta, risotto, Maje Soba Ramen



## Basil pesto (Ramen)

Shelf life : 2 years Frozen

- Bright green color is remained even after the heating and No oxidation
- Porined pesto

# Other



Basil oil



Garlic oil



Oregano oil

## Herb oil

Packing : 1kg  
Storage : 1 year in chilled

- 100% natural herb oil
- Variety : Basil oil, Garlic oil, Rosemary oil, Dill oil



## Curry seasoning

Packing : 400g, 10kg

- Japanese style Curry without thickening agent (No starch or corn flour)



# Glaze



## Glazel

Packing : 5kg

- Ready to use Glaze directly from the pail
- Hard gel type Glaze (may need 5% additional liquid like resin, puree depending on the application)
- Good for glazing fruit, covering cake(Glasage)



## Konap

Packing : 5kg

- Cook-up style jelly Glaze (Nappage)
- Slightly boiled 2 parts of Konap, 1 part of water or juice
- Good for Glazing bread, fruit and cake



## Ice glaze

Packing : 5kg

- Ready-to-use glazing gel for frozen application
- Used primarily in ice cream cake to give a fine, smooth coating that remains in transparent even in frozen



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SIB stands for "Sun-in for Baking",

To express the infinite passion for Baking