

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%

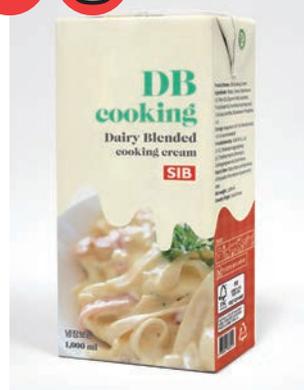


DB Whipping

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%

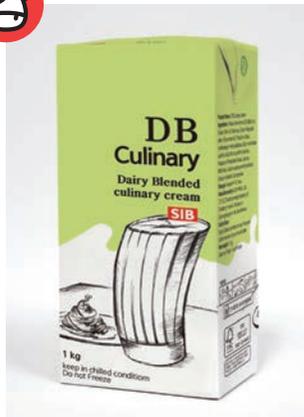


DB Cooking compound cream

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!

Sweet

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



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



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)

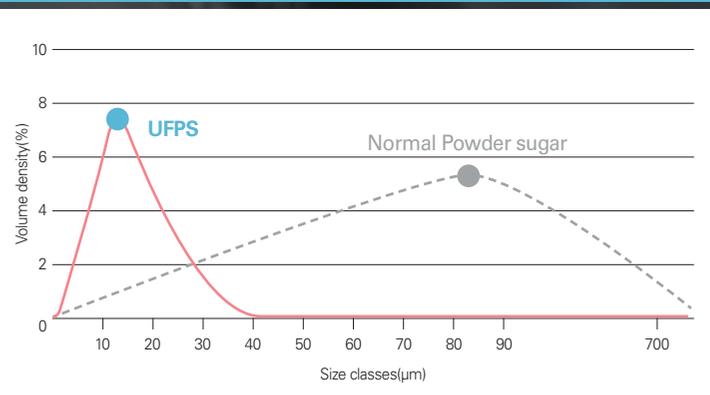
Packing : 700g bag

- 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%)



Toamoto 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

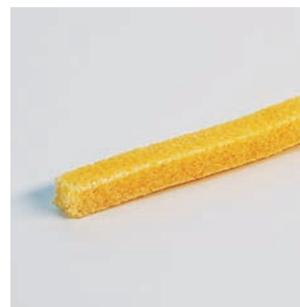
Re-Formed Snack



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

Application
In all baked goods



Pistachio Resin

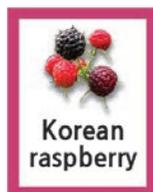
1kg



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



Chungdo
Persimmon



Kohung
Yuzu
Home of yuzu



Jeju Island
Hallabong



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 Mandarine 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
- Even after 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. Guarantee the fresh strawberry taste
- Good for the sandwich of cake sheet, Omelet 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



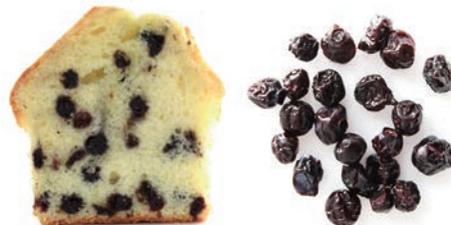
Fresh cranberry slice



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 •



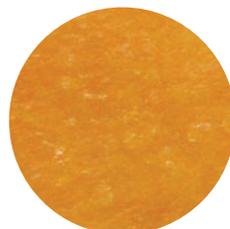
**Persimmon
puree**

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



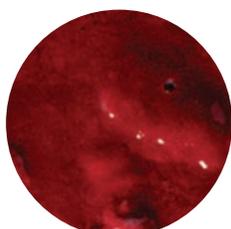
**White peach
puree**

500g, 1kg
Origin : Korea



**Musk melon
puree**

500g
Origin : Korea



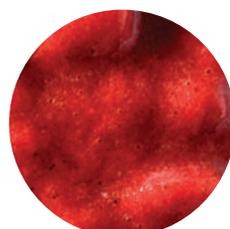
**Omi berry
puree**

500g
Origin : Korea



**Cantalope
melon puree**

500g
Origin : Korea



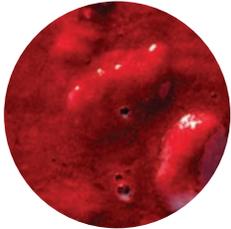
**Strawberry
puree**

500g, 2.5kg



**Yuzu
puree**

1kg
Storage : 2 years in frozen
Origin : Korea



**Raspberry
puree**

500g, 2.5kg



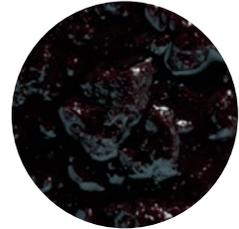
**Mango
puree**

500g



**Cranberry
puree**

500g, 4.5kg (Frozen)
Origin : Chile



**Blackberry
puree**

500g



**Blueberry
puree**

500g, 4.5kg, 15kg
(Frozen)



**NO
Sugar!**

**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**

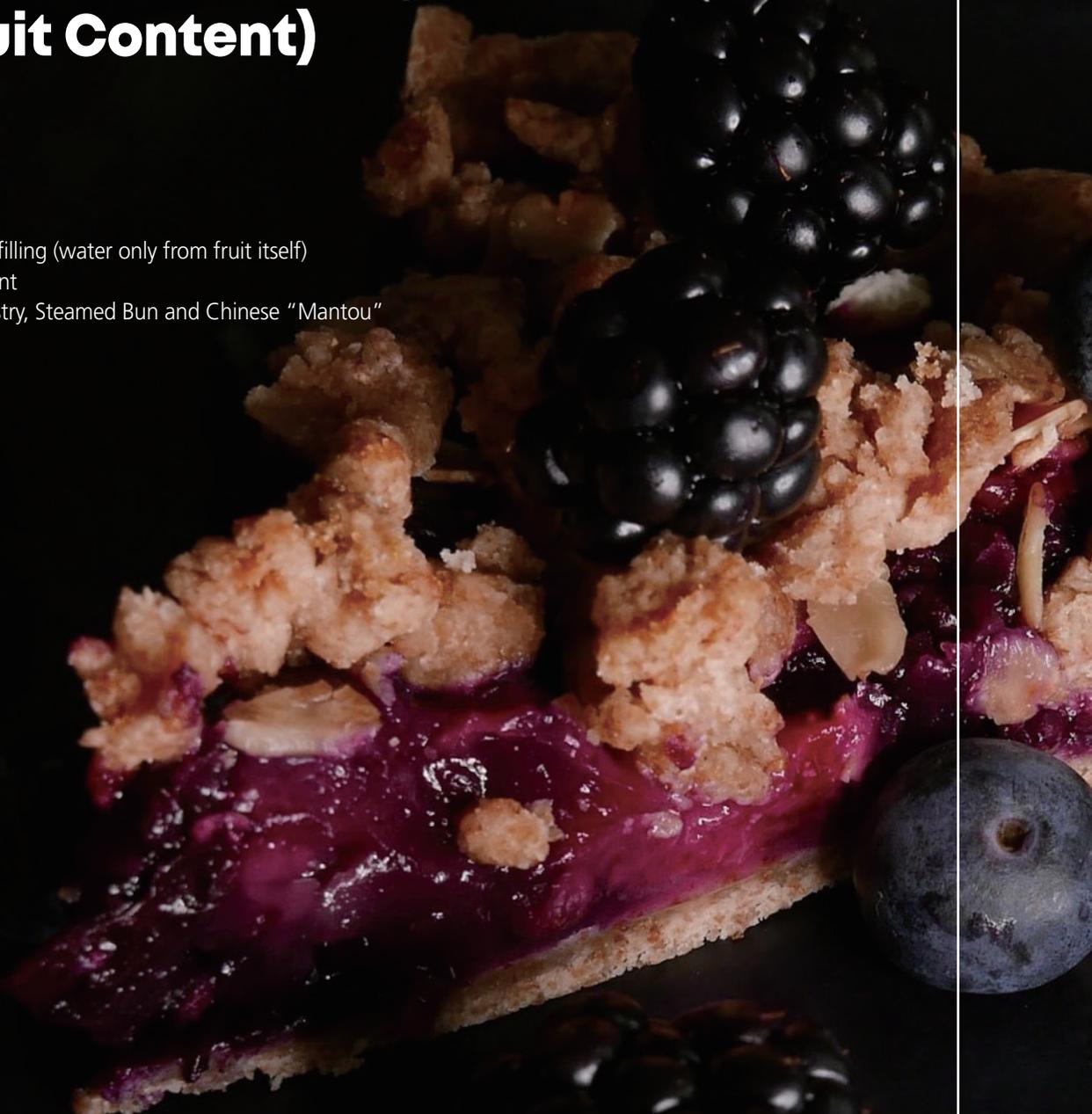
No water added!

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"





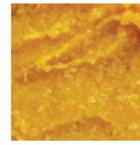
Premium blueberry filling



- Fruit Contents : Blueberry 47%, Apple 11%



Premium mango filling



- Fruit Contents : Mango 54%



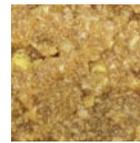
Premium berry filling (Strawberry, Cranberry, Raspberry)



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



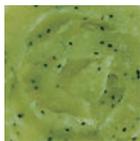
Premium apple filling



- Fruit Contents : Apple 52%



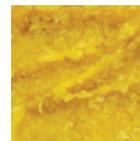
Premium kwie filling



- Fruit Contents : Kwie 50%



Premium pineapple filling



- 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

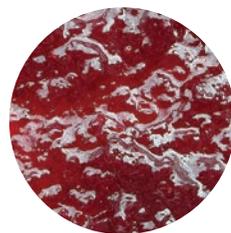
- Raspberry 28%, Blackberry 16%, Blueberry 16%, Strawberry 10%



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

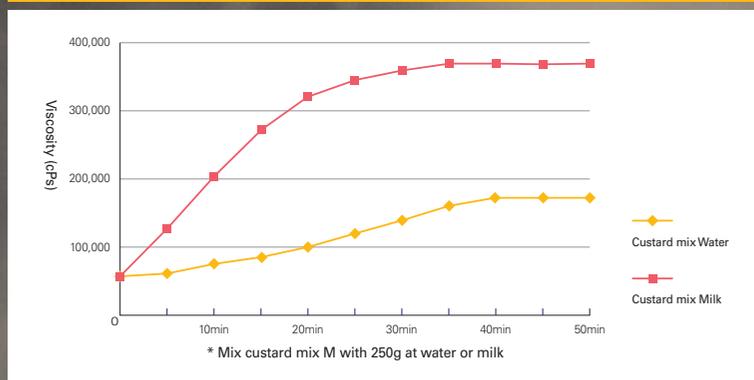
With milk

Dramatic viscosity increase
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



Churrus Mix

Packing : 1kg
Shelf life : 1 year Ambient

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

COOL

With Milk

- 14g Green tea latte mix
170ml milk

With Water

- 16g Green tea latte mix
170ml water

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

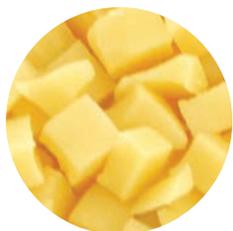
- Burnt coffee flavor to make Coffee Bun which is very famous in Southeast Asia

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
- Bakestable
- 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 Bargoutte improver

Packing : 1kg

- It is design to produce Vietnamese light Bargoutte 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

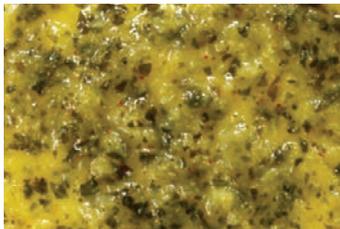
- Use for salad dressing, sandwich spread & baking solution



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



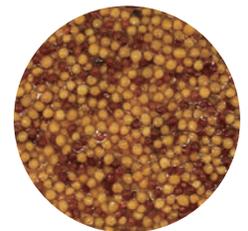
Fungi sauce

- 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

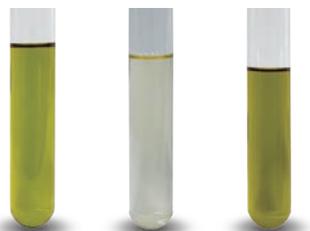


Basil pesto (Ramen)

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



Glagel

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 transparent even in frozen



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