



Sevarome

ARÔMES - FLAVOURS



*Our range for compounds in
paste form*



Sevarome is specialised in the design and manufacture of food flavours, nut mixtures, aromatic ingredients, as well as texturisers, stabilisers and food colours, for catering professionals and sweet food manufacturers.

Sevarome also works in the fields of bakery-pastry shops, and confectionery, chocolate shop, ice cream and catering. Owing to its effective products and a customized approach, the Sevarome brand offers you high quality solutions to reflect your needs.

Our expertise

We have a laboratory and a dedicated team for the development and creation of custom flavouring solutions to answer to all your needs.

Thanks to its expertise, this laboratory allows us to differentiate ourselves and to show our know-how through different means such as: the sensory expertise of our teams, the technical nature of the various development processes, the adaptation to the application type, and the development of raw materials and natural solutions.

We are here to help and advise you to fulfil your project. The close link between the R&D and the sales teams that enables us to offer new flavouring and a great flexibility.

Our selection

We have selected the best of the natural ingredient (essential oil, concentrated of fruit juice, plant extract, herb or spice, natural flavouring, vegetable colouring extract....) to conceive and produce, in our factories, a completed range of concentrated flavouring paste.

These products have a homogeneous texture and are easy to work with. It can be used with a specify amount for all your creations: mousses, cream, ice cream, filling, coating, etc.





Our selection

		FILLING TYPE JAM	FILLING TYPE GANACHE	FILLING TYPE COULIS	TOPPING	CAKE / MADELEINE	MILK BASED ICE CREAM	MOUSSE / BAVAROISE
PFS0004108	APRICOT*	4 à 6%	6 à 8%	4 à 6%	4 à 6%	4 à 6%	4 à 6%	4 à 6%
PFS0004109	PINEAPPLE*	4 à 6%	6 à 8%	4 à 6%	4 à 6%	4 à 6%	4 à 6%	4 à 6%
PFS0004110	BANANA	4 à 6%	6 à 8%	4 à 6%	4 à 6%	4 à 6%	4 à 6%	4 à 6%
PFS0004163	BERGAMOT	3 à 4%	4 à 5%	3 à 4%	3 à 4%	4 à 6%	3 à 4%	3 à 4%
PFS0004105	COFFEE*	4 à 6%	4 à 5%	4 à 6%	4 à 6%	4 à 6%	4 à 6%	4 à 6%
PFS0004127	CARAMEL*	4 à 6%	6 à 8%	4 à 6%	4 à 6%	4 à 6%	4 à 6%	4 à 6%
PFS0004170	CARDAMOM	3 à 4%	4 à 5%	3 à 4%	3 à 4%	4 à 6%	3 à 4%	3 à 4%
PFS0004112	BLACKCURRANT	4 à 6%		4 à 6%	4 à 6%			
PFS0004317	CHERRY	4 à 6%		4 à 6%	4 à 6%			
PFS0004113	LEMON	4 à 6%	6 à 8%	4 à 6%	4 à 6%	4 à 6%		
PFS0004114	STRAWBERRY*	4 à 6%		4 à 6%	4 à 6%			
PFS0004115	RASPBERRY	4 à 6%		4 à 6%	4 à 6%			
PFS0004132	GINGER*	3 à 4%	3 à 4%	3 à 4%	3 à 4%	3 à 4%	3 à 4%	3 à 4%
PFS0004172	LAVENDER	3 à 4%	4 à 5%	3 à 4%	3 à 4%	3 à 4%	3 à 4%	3 à 4%
PFS0004116	LIME	4 à 6%	6 à 8%	4 à 6%	4 à 6%	4 à 6%		
PFS0004117	MANDARIN	4 à 6%	6 à 8%	4 à 6%	4 à 6%	4 à 6%		
PFS0004379	MANGO*	4 à 6%	6 à 8%	4 à 6%	4 à 6%	4 à 6%	4 à 6%	4 à 6%
PFS0004164	MINT	3 à 4%	4 à 5%	3 à 4%	3 à 4%	3 à 4%	3 à 4%	3 à 4%
PFS0004319	BLUEBERRY*	4 à 6%		4 à 6%	4 à 6%			
PFS0004268	COCONUT	4 à 6%	6 à 8%	4 à 6%	4 à 6%	4 à 6%	4 à 6%	4 à 6%
PFS0004119	ORANGE	4 à 6%	6 à 8%	4 à 6%	4 à 6%	4 à 6%	4 à 6%	4 à 6%
PFS0004120	GRAPEFRUIT	4 à 6%	6 à 8%	4 à 6%	4 à 6%	4 à 6%		
PFS0004386	PASSION FRUIT	4 à 6%	6 à 8%	4 à 6%	4 à 6%	4 à 6%	4 à 6%	4 à 6%
PFS0004121	PEACH*	4 à 6%	6 à 8%	4 à 6%	4 à 6%	4 à 6%	4 à 6%	4 à 6%
PFS0004122	PEAR	4 à 6%	6 à 8%	4 à 6%	4 à 6%	4 à 6%	4 à 6%	4 à 6%
PFS0004123	APPLE	4 à 6%	6 à 8%	4 à 6%	4 à 6%	4 à 6%		
PFS0004169	ROSE	3 à 4%	4 à 5%	3 à 4%	3 à 4%	3 à 4%	2 à 3%	2 à 3%
PFS0004161	TEA	4 à 6%	4 à 5%	4 à 6%	4 à 6%	4 à 6%	4 à 6%	4 à 6%
PFS0004162	GREEN TEA	4 à 6%	6 à 8%	4 à 6%	4 à 6%	4 à 6%		
PFS0004124	VANILLA*	4 à 6%	6 à 8%	4 à 6%	4 à 6%	4 à 6%	4 à 6%	4 à 6%
PFS0004167	VERBENA*	2 à 3%	3 à 4%	2 à 3%	2 à 3%	2 à 3%	2 à 3%	2 à 3%
PFS0004171	VIOLET	3 à 4%	4 à 5%	3 à 4%	3 à 4%	2 à 3%	2 à 3%	2 à 3%

*This product can't be exported to several countries. For more information, send an email at info.sevarome@nactis.com

Our recipe



FILLING TYPE

Jam

RECIPE

- Pour water in a saucepan
- Mix the pectin and the sugar (1) together, then pour it in a cold water and make it boil while stirring with a whisk.
- Keep boiling
- Mix the sugar (2) with the atomized glucose and add it to the rest little by little while be careful to not let the temperature going under 70°C
- Cook at 105°C while stirring from time to time, then add the dilute citric acid, stir and put it aside for 24h at ambient temperature
- Mix with a Robot-coupe until an homogeneous and smooth paste is obtained
- **Add the Sevarome's flavour paste as your liking and stir**

INGREDIENTS

- 400g of water
- 10g of **pectin HM DIV0004100**
- 70g of caster sugar (1)
- 430g of caster sugar (2)
- 70g of **atomized glucose DIV0003026**
- 8g of **citric acid DIV0003103**
(With 50% water down)

FILLING TYPE

Ganache

INGREDIENTS

- 300g of milk or water
- 60g of inverted sugar syrup
- 400g of white chocolate
- 100g of cocoa butter
- 70g de butter



RECIPE

- Melt the white chocolate with the cocoa butter
- Bring the milk (or water) and the inverted sugar syrup to the boil, then pours it on the melt chocolate and mix it.
- Add the cold butter that had been cut in dice beforehand and mix it together.
- **Add the Sevarome's flavour paste and stir again**
- At ambient temperature (19°C), let it crystallise for 24 hours before filling the macaron

FILLING TYPE

Coulis

INGREDIENTS

- 500g of mash apple
- 12g of **pectin for coating DIV0004114**
- 4g of **gelatine power DIV0004074**
- 20g of cold water (for the gelatine)
- 300g of caster sugar
- 2g of **citric acid DIV0003103**
(with 50% water down)



RECIPE

- Stir the gelatine and cold water together and keep it in a cold room.
- Mix the pectin and sugar together; then pour the mix on the cold mash apple
- Heat it while stirring with a whisk
- Make it boil for 30 seconds then add the dilute acid
- Stir and put it in a cold place
- **Add the Sevarome's flavour paste as your liking and stir**



TOPPING

INGREDIENTS

- 577g of water
- 350g of **atomized glucose DIV0003026**
- 60g of caster sugar
- 10g of **pectin without buffer salt DIV0004117**
- 8g **citric acide DIV0003103 dilute** (with 50% water down)

RECIPE

- Mix the dry ingredient together (sugar, glucose and pectin)
- Add water then heat it while stirring and make it boil for 30 seconds
- Add the dilute acid and stir everything
- Keep it in a cold room
- **Add the Sevarome's flavour paste as your liking and stir**





CAKE & MADELEINE

RECIPE

- Mix all the ingredient in a Robot-coupe until you obtain a homogeneous and smooth paste
- Keep it in a cold room
- **Add the Sevarome's flavour paste as your liking and stir**
- Bake at 180°C for 15 to 20 min in a Madeleine's baking tin

INGREDIENTS

- 200g of sunflower oil
- 225g of eggs
- 200g of caster sugar
- 200g of flour
- 6g of baking powder

ICE CREAM

Milk based

INGREDIENTS

- 1036g of whole milk*
- 330g of cream with 35% of fat
- 240g of caster sugar
- 100g of **atomized glucose DIV0003026**
- 100g of milk powder with 0% of fat
- 8g of **Sevage's emulsified stabilizer DIV0003089**



RECIPE

- Pour the milk and the cream in a saucepan
- Mix all the powder together and then add it in the sauce pan
- Stir with a whisk everything together while heating until it boil
- Mix and leave it cool down rapidly, then keep it in a cold room for 24h
- **Add the Sevarome's flavour paste as your liking and stir**
- Spin the mix in a turbine



MOUSSE & BAVAROISE

INGREDIENTS

- 400g of milk
- 160g of caster sugar
- 100g of egg yolk
- 12g of **gelatine powder DIV0004074**
- 60g of cold water (for gelatine)
- 400 of wipe cream with 35% of fat (fromage blanc texture)

RECIPE

- Hydrate the gelatine with the water and keep it in a cold room
- Mix the milk, sugar and egg yolk together in a saucepan
- Cook everything together at 85°C while constantly stirring with a whisk
- Out of the fire, add **the gelatine and then add Sevarome's flavoured paste and mix**
- Quickly cool down at +20°C then gradually add the wipe cream
- Ready to use



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