

NACTAROME

*Sevarome*

ARÔMES - FLAVOURS

OUR RANGE FOR  
COMPOUNDS IN  
PASTE FORM


[www.nactarome.eu](http://www.nactarome.eu)

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Trademark of Nactis Flavours Group, Sevarome is specialized in the formulation and manufacture of food flavourings, aromatic ingredients, nut pastes, colourings as well as texturing agents, stabilizers, for catering professionals and sweet food manufacturers.

Sevarome works in the fields of Bakery-Pastry, as well as Confectionery, Chocolate, 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 fully equipped laboratory and a dedicated team for the development and the creation of customized flavouring solutions to answer to all your needs.

Thanks to its expertise, this laboratory allows us to differentiate ourselves and to reveal 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 fulfill yours projects. The close link between the R&D and the sales teams enables us to be proactive by being driving force on our solutions offer and flexible at the same time.

### Our selection

We have selected the best of natural ingredients (essential oils, fruit juice concentrates, plant extracts, herbs and spices, natural flavourings, vegetable colouring extracts, etc.) to formulate and produce, in our factories, a complete range of flavoured paste compounds.

These products have a homogeneous texture and are easy to work with. It can be used at ideal dosages in all your sweet creations: mousses, cream, ice cream, fillings, coatings, etc.





# | Notre sélection

		FILLING TYPE JAM	FILLING TYPE GANACHE	FILLING TYPE COULIS	TOPPING	CAKE / MADELEINE	MILK BASED ICE CREAM	MOUSSE / BAVAROISE
<b>PAN012141</b>	APRICOT*	4 à 6%	6 à 8%	4 à 6%	4 à 6%	4 à 6%	4 à 6%	4 à 6%
<b>PAN012142</b>	PINEAPPLE*	4 à 6%	6 à 8%	4 à 6%	4 à 6%	4 à 6%	4 à 6%	4 à 6%
<b>PAN012143</b>	BANANA	4 à 6%	6 à 8%	4 à 6%	4 à 6%	4 à 6%	4 à 6%	4 à 6%
<b>PAN012171</b>	BERGAMOT	3 à 4%	4 à 5%	3 à 4%	3 à 4%	4 à 6%	3 à 4%	3 à 4%
<b>ANL012139</b>	COFFEE*	4 à 6%	4 à 5%	4 à 6%	4 à 6%	4 à 6%	4 à 6%	4 à 6%
<b>PAN012144</b>	CINNAMON*	3 à 4%	4 à 5%	3 à 4%	3 à 4%	4 à 6%	3 à 4%	3 à 4%
<b>PAN012162</b>	CARAMEL*	4 à 6%	6 à 8%	4 à 6%	4 à 6%	4 à 6%	4 à 6%	4 à 6%
<b>ANL012177</b>	CARDAMOM	3 à 4%	4 à 5%	3 à 4%	3 à 4%	4 à 6%	3 à 4%	3 à 4%
<b>PAN012145</b>	BLACKCURRANT	4 à 6%		4 à 6%	4 à 6%			
<b>PAN012241</b>	CHERRY	4 à 6%		4 à 6%	4 à 6%			
<b>PAN012146</b>	LEMON	4 à 6%	6 à 8%	4 à 6%	4 à 6%	4 à 6%		
<b>PAN012147</b>	STRAWBERRY*	4 à 6%		4 à 6%	4 à 6%			
<b>PAN012148</b>	RASPBERRY	4 à 6%		4 à 6%	4 à 6%			
<b>ANL012164</b>	GINGER*	3 à 4%	3 à 4%	3 à 4%	3 à 4%	3 à 4%	3 à 4%	3 à 4%
<b>ANL012179</b>	LAVENDER	3 à 4%	4 à 5%	3 à 4%	3 à 4%	3 à 4%	3 à 4%	3 à 4%
<b>PAN012149</b>	LIME	4 à 6%	6 à 8%	4 à 6%	4 à 6%	4 à 6%		
<b>PAN012150</b>	MANDARIN	4 à 6%	6 à 8%	4 à 6%	4 à 6%	4 à 6%		
<b>PAN012271</b>	MANGO*	4 à 6%	6 à 8%	4 à 6%	4 à 6%	4 à 6%	4 à 6%	4 à 6%
<b>PAN012151</b>	MINT	3 à 4%	4 à 5%	3 à 4%	3 à 4%	3 à 4%	3 à 4%	3 à 4%
<b>PAN012243</b>	BLUEBERRY*	4 à 6%		4 à 6%	4 à 6%			
<b>PRN012215</b>	COCONUT	4 à 6%	6 à 8%	4 à 6%	4 à 6%	4 à 6%	4 à 6%	4 à 6%
<b>PAN012152</b>	ORANGE	4 à 6%	6 à 8%	4 à 6%	4 à 6%	4 à 6%	4 à 6%	4 à 6%
<b>PAN012155</b>	GRAPEFRUIT	4 à 6%	6 à 8%	4 à 6%	4 à 6%	4 à 6%		
<b>PAN012274</b>	PASSION FRUIT	4 à 6%	6 à 8%	4 à 6%	4 à 6%	4 à 6%	4 à 6%	4 à 6%
<b>PAN012156</b>	PEACH*	4 à 6%	6 à 8%	4 à 6%	4 à 6%	4 à 6%	4 à 6%	4 à 6%
<b>PAN012157</b>	PEAR	4 à 6%	6 à 8%	4 à 6%	4 à 6%	4 à 6%	4 à 6%	4 à 6%
<b>PAN012158</b>	APPLE	4 à 6%	6 à 8%	4 à 6%	4 à 6%	4 à 6%		
<b>ANL012176</b>	ROSE	3 à 4%	4 à 5%	3 à 4%	3 à 4%	3 à 4%	2 à 3%	2 à 3%
<b>ANL012169</b>	TEA	4 à 6%	4 à 5%	4 à 6%	4 à 6%	4 à 6%	4 à 6%	4 à 6%
<b>ANL012170</b>	GREEN TEA	4 à 6%	6 à 8%	4 à 6%	4 à 6%	4 à 6%		
<b>ANL012159</b>	VANILLA*	4 à 6%	6 à 8%	4 à 6%	4 à 6%	4 à 6%	4 à 6%	4 à 6%
<b>ANL012174</b>	VERBENA*	2 à 3%	3 à 4%	2 à 3%	2 à 3%	2 à 3%	2 à 3%	2 à 3%
<b>ANL012178</b>	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](mailto:info.sevarome@nactis.com)

# | Our recipes



## FILLING TYPE Jam

### RECIPE

- Pour water in a saucepan
- Mix the pectin and the sugar (1) together, pour this mix in a cold water and boil while stirring with a whisk
- Keep boiling
- Mix the sugar (2) with the atomized glucose and add 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 the mix aside for 24h at ambient temperature
- Mix with a Robot-coupe until an homogeneous and smooth paste is obtained
- **Add the Sevarome's flavoured paste as your liking and stir**

### INGREDIENTS

- 400g of water
- **10g of pectin HM ITA011844**
- 70g of caster sugar (1)
- 430g of caster sugar (2)
- **70g of atomized glucose ITA011787**
- **8g of citric acid ITA011798**  
(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
- Boil the milk (or water) and the inverted sugar syrup, and then pour the mix on the melt chocolate and mix
- Add the cold butter that had been cut in dice beforehand and mix together
- **Add the Sevarome's flavoured paste and stir again**
- At ambient temperature (19°C), let crystallise for 24 hours before filling the macaron

## FILLING TYPE

### Coulis

#### INGREDIENTS

- 500g of mash apple
- **12g of pectin for coating**  
**ITA038254**
- **4g of gelatine powder**  
**ITA011826**
- 20g of cold water (for the gelatine)
- 300g of caster sugar
- **2g of citric acid ITA011798** (with 50% water down)



#### RECIPE

- Stir the gelatine and cold water together and keep the mix 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
- Boil for 30 seconds then add the dilute acid
- Stir and keep in a cold place
- **Add the Sevarome's flavoured paste as your liking and stir**





# TOPPING

## INGREDIENTS

- 577g of water
- **350g of atomized glucose ITA011787**
- 60g of caster sugar
- **10g of pectin without buffer salt ITA038255**
- **8g of citric acide ITA011798 dilute** (with 50% water down)

## RECIPE

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





## CAKE & MADELEINE

### RECIPE

- Mix all the ingredients in a Robot-coupe until you obtain a homogeneous and smooth paste
- Keep the mix in a cold room
- **Add the Sevarome's flavoured 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 ITA011787**
- 100g of milk powder with 0% of fat
- **8g of Sevagel's emulsified stabilizer BFT011794**



### RECIPE

- Pour the milk and the cream in a saucepan
- Mix all the powders together and then add the mix in the sauce pan
- Stir with a whisk everything together while heating until it boils
- Mix and leave cool down rapidly, then keep in a cold room for 24h
- **Add the Sevarome's flavoured 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 ITA011826**
- 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 the mix 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
- It's ready to use!

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