



# Karow's fine products

For the bakery and confectionery trades and  
artisan ice cream preparation



# Karow - tradition and innovation

## Dear Sir or Madam, Dear readers,

When our company was still in its infancy, nothing worked without direct personal contact. Sales work was therefore laborious, but rock-solid and created the basis (i.e. trust) for genuine partner-like cooperation to ensure good business in the long term. In our view of ourselves, an awareness of traditions and established relationships, sharing experiences and maintaining personal contacts has therefore played a significant role right from the outset. We are therefore really delighted that we reached one of our primary goals at the beginning of this year: our specialist advisers are available to support you wherever you are in Germany!

What does this mean for you? Expertise, experience, know-how and a great deal of passion for our cause – in short, you have a person near you who is easy to contact. After all, our customers' requirements in terms of high-quality bakery products, excellent confectionery items and delicious desserts are increasing noticeably – and this is not only reflected in the usage of some items, but also in the precise markings for the ingredients. Cooperation between different people is the key to success here.

Almost all our specialist advisers are master craftspeople in their own right and they know the regions that they are looking after. They work together closely in-house and share ideas at a deep level with the other departments in our company. That was our practice in the past – and we are now maintaining this tradition more than ever in the third generation. With best wishes for a successful year in 2025!

Kind regards,

**Björn Kaiser**  
Managing Director



## History

1945

Founding of a wholesale business for bakeries and grocery shops in the Vogtland region.

1948

Start of production of flavours, pastes and food colours.

1993

Demolition, new construction and modernisation of the production and storage facilities.

2008

60th company anniversary, Marlene Bäume and Björn Kaiser take over the management.

2016

Move into our new building in the Reißig industrial estate in Plauen.

2021

Start of online shop, expansion of production, construction of a new warehouse, expansion of research / development and quality assurance.

2022

Commissioning of the seminar room. First seminar led by Mr. Hofmann was greatly appreciated. Internationalization of the online shop.

2023

Karow Aromen celebrates its 75th anniversary.

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# Clean label products

## Inside is what is written outside - and nothing else.

Consumers are increasingly demanding transparency and naturalness in ingredients. Our **clean label products** convince with a **clean declaration**: they contain a minimum of additives (< 5 %), but a maximum of natural taste. Because for our clean label products, we only use Natural flavours from the fruit or raw material that gives it its name. By using Karow clean label, you offer your customers the **best taste** with **maximum safety**.

## What makes clean label products so special?

### Karow clean label products are free from:

- hydrogenated fats
- flavourings that do not derive at least 95 % from the raw material that gives them their name
- chemical synthetic emulsifiers
- chemically modified starches or flours
- colours, preservatives and flavour enhancers
- acidity regulators - except the salt of citric acid and calcium citrate
- raw materials from genetically modified seeds

### Substances of natural origin are permitted in very small quantities:

- raising agents such as cream of tartar (potassium tartrate), sodium carbonates, potash (potassium carbonate), ammonium bicarbonate and acidifier GDL (glucono delta lactone)
- stabilising agents such as carob bean gum, guar gum, carrageenan, xanthan gum, pectin, gum arabic, cellulose, agar-agar
- ascorbic acid



## The Karow guarantee

With the following Karow clean label products, you can be absolutely sure that these items have been produced without preservatives, without colours and only with flavours that are derived from over 95 % of the raw materials that give them their name. These products are **real clean label products**: Uncompromisingly good taste.

## Premium clean label pastes

Product name	Ordering no.	Flavouring Ingredients (from the fruit or raw material that gives it its name)	Other ingredients 100 % natural	Trading unit
<b>Organic</b> Lemon Peel Paste	10800-03-01	100 %	✓	3 kg
<b>Premium Clean Label</b> Lemon Peel Paste	10353-19-01 10353-05-01	100 %	✓	1,5 kg 5 kg
<b>Premium Clean Label</b> Lemon Peel Paste, fine	10354-19-01 10354-05-01	100 %	✓	1,5 kg 5 kg
<b>Premium Clean Label</b> Lime Peel Paste	10182-19-01	100 %	✓	1,5 kg
<b>Premium Clean Label</b> Orange Paste	10172-23-01 10172-05-01	100 %	✓	1,7 kg 5 kg
<b>Organic</b> Orange Peel Paste	10802-03-01	100 %	✓	3 kg
<b>Premium Clean Label</b> Sea Buckthorn Paste	10303-19-01	without flavours	✓	1,5 kg
<b>Premium Clean Label</b> Tangerine Paste	10165-19-01	100 %	✓	1,5 kg
<b>Premium Clean Label</b> Tonka Bean Paste	10350-19-01	100 %	✓	1,5 kg
<b>Organic</b> Vanilla Paste	13005-19-01	100 %	✓	1,5 kg
<b>Premium Clean Label</b> Vanilla Paste	10166-19-01 10166-05-01	100 %	✓	1,5 kg 5kg



## Clean label flavours and extracts

Product name	Ordering no.	Flavouring Ingredients (from the fruit or raw material that gives it its name)	Other ingredients 100 % natural	Trading unit
Anise Essence	10105-01-01	100%	✓	1 kg
<b>Organic</b> Bitter Almond Essence	10812-53-01 10812-01-01	100%	✓	0,2 kg 1 kg
<b>Organic</b> Lemon Flavour	10811-01-01	100%	< 1% Xanthan	1 kg
Lemon Oil	10630-11-01	100%	no	1,2l
<b>Organic</b> Lemon Oil, natural	10803-53-01	100%	no	0,2 kg
Orange Oil	10616-11-01	100%	no	1,2l
<b>Organic</b> Orange Oil, natural	10804-53-01	100%	no	0,2 kg
Rose Essence	10605-02-01	100%	✓	0,5 kg
Rosemary Extract on Rapeseed Oil, organic	10815-09-01	100%	no	0,9 kg
Rum Flavour, natural	10556-01-01 10556-10-01	100%	✓	1 kg 10 kg
<b>Bourbon</b> Vanilla Extract	10530-01-01	100%	✓	1 kg
<b>Organic Bourbon</b> Vanilla Extract	13056-05-01	100%	✓	5 kg
Vanilla Extract (Bourbon)	10590-01-01 10590-05-01	100%	✓	1 kg 5 kg
Vanilla Pod Extract	10585-01-01 10585-05-01	100%	✓	1 kg 5 kg
<b>Organic</b> Vanilla Pod Extract	10810-01-01	100%	✓	1 kg
Vanilla Pods Powder, extracted	10900-01-01	100%	no	1 kg

## Clean label egg liqueur

Product name	Ordering no.	Flavouring Ingredients (from the fruit or raw material that gives it its name)	Other ingredients 100 % natural	Trading unit
<b>Organic</b> Egg Liqueur (with Flowerhoney)	10880-02-01	100%	✓	0,5l
Egg Liqueur Classic 20 % vol. (glass bottle)	10702-02-01	100%	✓	0,5l
Egg Liqueur Classic 20 % vol. (canister)	10702-05-01	100%	✓	5l

## Clean label colouring foods

Product name	Ordering no.	Flavouring Ingredients (from the fruit or raw material that gives it its name)	Other ingredients 100 % natural	Trading unit
Caramel Sugar Syrup	10021-17-01	100%	✓	1,25 kg
Carrot Juice Concentrate, colouring food	10059-02-01	100%	✓	0,5 kg
Concentrated Beetroot Juice	10051-17-01	100%	no	1,25 kg
Red Fruit Concentrate	10055-02-01	100%	no	0,5 kg
Safflower Powder (yellow)	10664-51-01	100%	✓	0,1 kg
Spirulina Blue, powder	10665-51-01	without flavours	✓	0,1 kg

## Clean label invert sugar

Product name	Ordering no.	Other ingredients 100 % natural	Trading unit
Invert Sugar Cream, solid	10014-07-01 10014-13-01	✓	7 kg 12,5 kg
Invert Sugar Syrup, dark	10141-13-01	✓	12,5 kg
Invert Sugar Syrup, fluid	10140-07-01 10140-13-01	✓	7 kg 12,5 kg
<b>Organic</b> Invert Sugar Syrup, fluid	10820-13-01	✓	12,5 kg



# Vanilla products

## Vanilla products

All vanilla flavours are ideal for flavouring and rounding off masses, doughs and confectionery.

Product name	Ordering no.	CL	baking stable	Dosage per 1000 g	Trading unit
Vanilla Flavour	10183-01-01				1 kg
	10183-05-01		✓	10 g	5 kg
	10183-10-01				10 kg
Vanilla Flavour, extra	10188-01-01		✓	3–5 g	1 kg
Vanilla Flavour Type Pod Extract	10185-01-01		✓	10 g	1 kg
	10185-05-01				5 kg*
Vanille Intense Flavour	13083-01-01		✓	3 g	1 kg
Vanilla Ice Paste	10320-03-01		✓	30 g	3 kg

\*Pre-order item

## Natural vanilla flavours and extracts

All natural vanilla products are ideal for flavouring and rounding off all baked goods and confectionery with a natural vanilla taste.

Product name	Ordering no.	CL	baking stable	Dosage per 1000 g	Trading unit
Vanilla Extract	10590-01-01	✓	✓	3 g	1 kg
	10590-05-01				5 kg
<b>Organic Bourbon</b> Vanilla Extract	13056-05-01	✓	✓	20–50 g	5 kg
<b>Natural Bourbon</b> Vanilla Flavour	10560-05-01	✓	✓	3–5 g	5 kg
Vanilla Flavour, natural	10225-01-01		✓	10–30 g	1 kg
	10225-05-01				5 kg
<b>Organic</b> Vanilla Paste	13005-19-01	✓	✓	8 g	1,5 kg
<b>Premium Clean Label</b> Vanilla Paste	10166-19-01	✓	✓	30 g	1,5 kg
	10166-05-01				5 kg
<b>Natural</b> Vanilla Paste	10325-03-01	✓	✓	30 g	3 kg
Vanilla Pod Extract	10585-01-01	✓	✓	5 g	1 kg
	10585-05-01				5 kg
Vanilla Pods Powder, extracted	10900-01-01	✓	✓	as desired	1 kg
	10900-10-01				10 kg

# Liquid flavours

Get incomparable taste in your cakes, desserts, fillings or jelly with our flavours. We process only selected and always high-quality raw materials. The result: unique taste components. At Karow you will find the ideal ingredients for products that will delight you with their taste and Flavour.

Product name	Ordering no.	CL	natural*	baking stable	Dosage per 1000 g	Trading unit
Anise Essence	10105-01-01		✓	✓	5 g	1 kg
Apple Flavour	10546-01-01		✓	✓	20 g	1 kg
	10546-10-01					10 kg
Apricot Flavour	10006-01-01			✓	20 g	1 kg
Arrack Essence	10112-01-01			✓	2 g	1 kg
Banana Flavour, natural	10542-01-01		✓	✓	10 g	1 kg
„Baumkuchen“ Spice Flavour	10205-01-01			✓	10 g	1 kg
	10202-01-01					1 kg
Bitter Almond Flavour	10202-05-01			✓	10 g	5 kg
	10202-10-01					10 kg
Butter-Cream Flavour	10034-01-01			✓	7-8 g	1 kg
Butter Flavour	10013-01-01			✓	10 g	1 kg
	10013-05-01					5 kg
Butter Flavour, natural	10558-01-01		✓	✓	10 g	1 kg
Butter Vanilla Flavour	10035-01-01			✓	10 g	1 kg
	10035-05-01					5 kg
Hazelnut Flavour, natural	10554-01-01		✓	✓	10 g	1 kg
Strawbeery Flavour	10212-01-01			✓	10 g	1 kg
Strawbeery Flavour, natural	10540-01-01		✓	✓	15 g	1 kg
Pineapple Flavour, natural	10541-01-01		✓	✓	15 g	1 kg
Yeast Dough Flavour	10215-01-01			✓	10 g	1 kg

\*Flavouring ingredients

Product name	Ordering no.	CL	natural*	baking stable	Dosage per 1000 g	Trading unit
Almond Flavour, natural	10550-01-01		✓	✓	10 g	1 kg
Bedstraw Flavour	10041-01-01			✓	8 g	1 kg
Blueberry Flavour	10529-17-01		✓	✓	20 g	1,25 kg
Cake-Backing Flavour	10216-01-01			✓	10 g	1 kg
Caramel Flavour	10009-01-01			✓	10 g	1 kg
Cheesecake Flavour	10206-01-01			✓	10 g	1 kg
Cherry Flavour	10003-17-01			✓	20 g	1,25 kg
Cinnamon Flavour	10211-01-01			✓	10 g	1 kg
Cream Flavour	10181-17-01			✓	10 g	1,25 kg
Cream Flavour, natural	10552-17-01		✓	✓	10 g	1,25 kg
Coco Flavour	10179-17-01 10179-13-01			✓	10 g	1,25 kg 12,5 kg
Coco Flavour, natural	10551-01-01		✓	✓	10 g	1 kg
Cocoa Flavour	10044-01-01			✓	7–10 g	1 kg
Lemon Flavour, extra	10557-01-01		✓	✓	3–5 g	1 kg
Lemon Flavour, natural	10222-01-01 10222-05-01 10222-10-01		✓	✓	10 g	1 kg 5 kg 10 kg
Lemon Intense Flavour	13082-01-01		✓	✓	3 g	1 kg
Lime Flavour, natural	10580-01-01		✓	✓	3 g	1 kg
Mango Flavour	10548-01-01		✓	✓	10 g	1 kg
Marzipan Flavour	10001-01-01			✓	10 g	1 kg
Mocca Flavour	10012-17-01			✓	10 g	1,25 kg
Orange Flavour, natural	10549-01-01		✓	✓	10 g	1 kg
Peppermint Flavour, natural	10137-01-01		✓	✓	2 g	1 kg
Peach Flavour	10538-01-01		✓	✓	10 g	1 kg
Pistachio Flavour	10008-01-01			✓	10 g	1 kg
Punch Flavour	10209-01-01 10209-05-01			✓	10 g	1 kg 5 kg
Raspberry Flavour	10192-01-01			✓	10 g	1 kg
Raspberry Flavour, natural	10555-01-01		✓	✓	7–10 g	1 kg

\*Flavouring ingredients

Product name	Ordering no.	CL	natural*	baking stable	Dosage per 1000 g	Trading unit
Rum Essence	10168-01-01			✓	5 g	1 kg
Rum Flavour	10210-01-01 10210-05-01 10210-10-01			✓	10 g	1 kg 5 kg 10 kg
Rum Flavour, natural	10556-01-01 10556-10-01	✓	✓	✓	10 g	1 kg 10 kg
Rum Intense Flavour	13084-01-01			✓	3 g	1 kg
Sour Cherry Flavour, natural	10547-17-01		✓	✓	10 g	1,25 kg
„Stollen“ Spice Flavour	10204-01-01 10204-05-01 10204-10-01			✓	10 g	1 kg 5 kg 10 kg
Tonka Bean Flavour	10217-01-01			✓	8 g	1 kg
<b>Bourbon</b> Vanilla Extract	10530-01-01	✓	✓	✓	3–5 g	1 kg
Vanilla Extract (Bourbon)	10590-01-01 10590-05-01	✓	✓	✓	3 g	1 kg 5 kg
<b>Back</b> Vanilla Flavour	10187-10-01			✓	10 g	10 kg
Vanilla Flavour	10183-01-01 10183-05-01 10183-10-01			✓	10 g	1 kg 5 kg 10 kg
Vanilla Flavour, extra	10188-01-01			✓	3–5 g	1 kg
Vanilla Flavour, natural	10225-01-01 10225-05-01		✓	✓	10–30 g	1 kg 5 kg
Vanilla Flavour Type Pod Extract	10185-01-01 10185-05-01			✓	10 g	1 kg 5 kg*
Vanille Intense Flavour	13083-01-01			✓	3 g	1 kg
Vanilla Pod Extract	10585-01-01 10585-05-01	✓	✓	✓	5 g	1 kg 5 kg
Walnut Flavour	10553-01-01		✓	✓	10 g	1 kg

\*Pre-order item



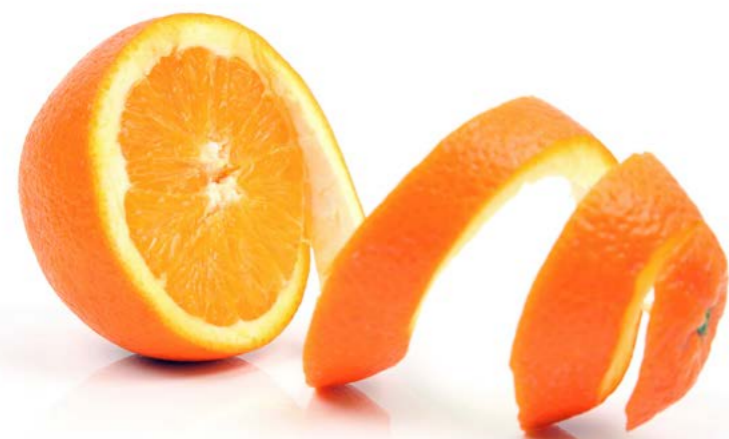
# Citrus pastes



If you don't know these pastes, you're missing out on something. Our citrus pastes are a classic - not only for the Christmas season! Whether stollen, gingerbread, baumkuchen, Easter pastries or masses and sweet doughs: the small addition of lemon or orange turns every pastry into a speciality. We use the peels of ripe Sicilian lemons and oranges to make our pastes. A real treat!

Product name	Ordering no.	CL	natural*	baking stable	Dosage per 1000 g	Trading unit
Lemon Peel Paste	10160-03-01 10160-05-01 10160-10-01 10160-39-01		✓	✓	30 g	3 kg 5 kg 10 kg 39 kg
<b>Premium Clean Label</b> Lemon Peel Paste	10353-19-01 10353-05-01 10353-39-01	✓	✓	✓	15-60 g	1,5 kg 5 kg 39 kg
Lemon Peel Paste, extra fine	10170-05-01 10170-39-01		✓	✓	30 g	5 kg 39 kg
<b>Premium Clean Label</b> Lemon Peel Paste, fine	10354-19-01 10354-05-01	✓	✓	✓	15-60 g	1,5 kg 5 kg
Orange Paste	10196-05-01		✓	✓	30-50 g	5 kg
<b>Premium Clean Label</b> Orange Paste	10172-23-01 10172-05-01	✓	✓	✓	30-50 g	1,7 kg 5 kg
Orange Peel Paste	10197-03-01 10197-05-01 10197-10-01		✓	✓	30 g	3 kg 5 kg 10 kg

\*Flavouring ingredients



# Range of organic products



DE-ÖKO-001

Product name	Ordering no.	CL	natural*	baking stable	Dosage per 1000 g	Trading unit
<b>Organic</b> Bitter Almond Essence	10812-53-01 10812-01-01	✓	✓	✓	20-50 g	0,2l 1 l
<b>Organic</b> Bourbon-Vanilla Extract	13056-05-01	✓	✓	✓	20-50 g	5 kg
<b>Organic</b> Egg Liqueur (with Flowerhoney)	10880-02-01	✓	✓	✓	As desired	0,5l
<b>Organic</b> Invert Sugar Syrup, fluid	10820-13-01	✓	✓	✓	As desired	12,5 kg
<b>Organic</b> Lemon Flavour	10811-01-01	✓	✓	✓	5-8 g	1 kg
<b>Organic</b> Lemon Oil, natural	10803-53-01	✓	✓	✓	1 g	0,2 kg
<b>Organic</b> Lemon Peel Paste	10800-03-01	✓	✓	✓	30 g	3 kg
<b>Organic</b> Orange Oil, natural	10804-53-01	✓	✓	✓	1 g	0,2 kg
<b>Organic</b> Orange Peel Paste	10802-03-01	✓	✓	✓	30 g	3 kg
<b>Organic</b> Rosemary Extract on Rapeseed Oil	10815-09-01	✓	✓	✓	3-5 g	0,9 kg
<b>Organic</b> Turmeric Extract	10813-55-01	✓	✓	✓	As desired	0,4 kg
<b>Organic</b> Vanilla Paste	13005-19-01	✓	✓	✓	8 g	1,5 kg
<b>Organic</b> Vanilla Pod Extract	10810-01-01	✓	✓	✓	8 g	1 kg

\*Flavouring ingredients



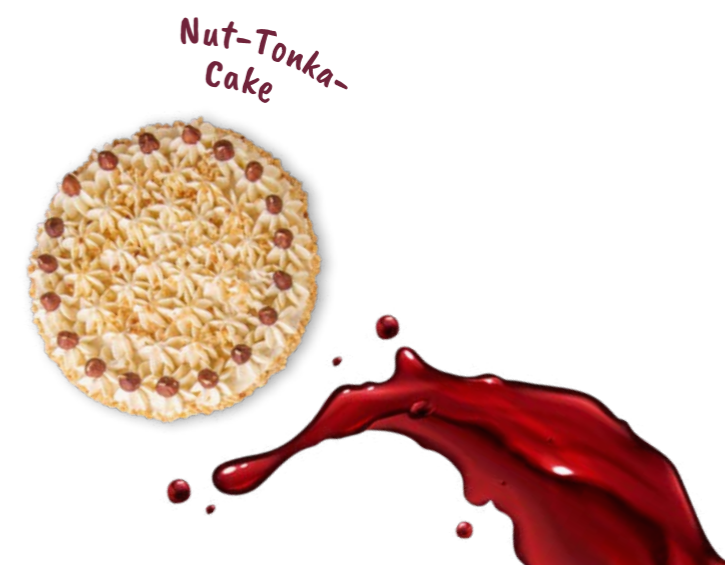
# Flavours - pasty

Incomparable taste, high fruit content and free of colours: Our pastes are not only very declaration-friendly, they are also the optimal ingredients for the production of high-quality confectionery products. The dessert pastes in particular are characterised by their natural smell and taste - ideal for the production of cream, mousses and fillings.

Product name	Ordering no.	CL	natural*	baking stable	Dosage per 1000 g	Trading unit
<b>Dessert Paste</b> Apple	10355-19-01		✓	✓	30–50 g	1,5 kg
<b>Dessert Paste</b> Banana	10162-19-01		✓	✓	30–50 g	1,5 kg
<b>Dessert Paste</b> Blueberry	10171-19-01		✓	✓	30–50 g	1,5 kg
Caramel Paste	10394-19-01		✓	✓	30 g	1,5 kg
Cappuccino Flavour	10219-17-01			✓	10–30 g	1,25 kg
<b>Dessert Paste</b> Cassis	10169-19-01		✓	✓	30–50 g	1,5 kg
<b>Dessert Paste</b> Cherry	10174-19-01		✓	✓	30–60 g	1,5 kg
<b>Confectionery Paste</b> „Kirschwasser“ 50 % vol.	10392-11-01			✓	As desired	1,2 kg
Egg Liqueur Paste	10390-22-01 10390-03-01		✓	✓	40–60 g	1,4 kg 3 kg
Elderflower Paste	10177-19-01			✓	30–60 g	1,5 kg
<b>Dessert Paste</b> Gingerbread	10356-19-01		✓	✓	10–30 g	1,5 kg
<b>Premium Clean Label</b> Lemon Peel Paste	10353-19-01 10353-05-01	✓	✓	✓	15–60 g	1,5 kg 5 kg
<b>Premium Clean Label</b> Lemon Peel Paste, fine	10354-19-01 10354-05-01	✓	✓	✓	15–60 g	1,5 kg 5 kg
<b>Premium Clean Label</b> Lime Peel Paste	10182-19-01	✓	✓	✓	30–60 g	1,5 kg
<b>Dessert Paste</b> Mango	10180-19-01		✓	✓	20–60 g	1,5 kg

Product name	Ordering no.	CL	natural*	baking stable	Dosage per 1000 g	Trading unit
<b>Confectionery Paste</b> „Marc de Champagne“ 50 % vol.	10391-11-01			✓	As desired	1,2 kg
Nut Paste	10395-11-01			✓	60–80 g	1,2 kg
<b>Premium Clean Label</b> Orange Paste	10172-23-01 10172-05-01	✓	✓	✓	30–50 g	1,7 kg 5 kg
<b>Confectionery Paste</b> Overseas Rum, natural	10352-11-01		✓	✓	40–60 g	1,2 kg
<b>Dessert Paste</b> Peach-Passion Fruit	10167-19-01		✓	✓	30–60 g	1,5 kg
<b>Dessert Paste</b> Pineapple	10161-19-01		✓	✓	30–50 g	1,5 kg
Pistachio Paste	10396-11-01		✓	✓	80–100 g	1,2 kg
Raspberry Paste	10164-19-01			✓	30–50 g	1,5 kg
<b>Dessert Paste</b> Raspberry	10176-19-01		✓	✓	30–60 g	1,5 kg
<b>Premium Clean Label</b> Sea Buckthorn Paste	10303-19-01	✓	✓	✓	30–60 g	1,5 kg
Strawbeery Paste	10163-19-01 10163-05-01			✓	30–50 g	1,5 kg 5 kg
<b>Dessert Paste</b> Strawbeery	10175-19-01		✓	✓	30–60 g	1,5 kg
<b>Premium Clean Label</b> Tangerine Paste	10165-19-01	✓	✓	✓	30–60 g	1,5 kg
<b>Premium Clean Label</b> Tonka Bean Paste	10350-19-01	✓	✓	✓	3–20 g	1,5 kg
<b>Premium Clean Label</b> Vanilla Paste	10166-19-01 10166-05-01	✓	✓	✓	30 g	1,5 kg 5 kg
Yogurt Paste	10178-11-01			✓	20–60 g	1,2 kg

\*Flavouring ingredients



# Ice cream toppings and pastes

## Ice cream toppings

The eye-catcher on every ice cream sundae: Karow toppings. Whether as a decoration on the cream topping or the sundae without cream, there are no limits to your creativity with our toppings. And the dessert sauces also give your cakes and desserts that certain something.

Product name	Ordering no.	Description	Trading unit
Amarena Topping	10100-01-01	Intense red colour, sweet and sour cherry flavour	1 kg
Blue Curacao Topping	10101-01-01	Sky blue colour, lemon sweet flavour	1 kg
Blueberry Topping	10102-01-01	Dark colour, fruity, sweet blueberry flavour	1 kg
Caramel Topping	10111-01-01	Dark caramel colour, rich caramel flavour	1 kg
Chocolate Topping	11008-01-01	Typical dark colour, rich chocolate flavour	1 kg
Cream Caramel Topping	10116-01-01	Creamy caramel flavour	1 kg
Kiwi Topping	10108-01-01	Intense green colour, sweet and tangy kiwi flavour	1 kg
Raspberry Topping	10103-01-01	Typical raspberry red colour fruity sweet & tangy	1 kg
Strawbeery Topping	10104-01-01 10104-07-01	Typical strawberry red colour, fruity sweet & tangy	1 kg 7 kg
Tropic Topping	10107-01-01	Intense yellow colour, sweet-tropical taste	1 kg

## Creamy sweet Sahnesüß

Sweeten delicious whipped cream with a touch of our Creamsüß which we have rounded off with a fine bourbon vanilla note from our house.

Product name	Ordering no.	Dosage per 1000 g	Trading unit
„Sahnesüß“ (fluid sweetener with Bourbon Vanilla)	10144-01-01	30–50 g	1 kg

## Ice binder

Product name	Ordering no.	Marking	Dosage per 1000 g	Trading unit
Karowsan Ice Binder	12002-05-01	Guar gum	2–4 g for 1 l ice-cream mix	5 kg

## Ice pastes

Excellent for making spreadable and soft ice cream: whether as a flavour kick in combination with fresh fruit or as a pure flavour - with our ice cream pastes you always achieve the best taste. **You will find more flavours on page 14-15 in our pasty flavours.**

Product name	Ordering no.	CL	natural*	baking stable	Dosage per 1000 g	Trading unit
Bedstraw Paste	10300-03-01			✓	30 g	3 kg
Cherry Fruit Paste	10340-03-01		✓	✓	30–60 g	3 kg
Egg Liqueur Paste	10390-22-01 10390-03-01		✓	✓	40–60 g	1,4 kg 3 kg
Raspberry Fruit Paste	10332-03-01		✓	✓	30–60 g	3 kg
Strawbeery Fruit Paste	10339-03-01		✓	✓	30–60 g	3 kg
Natural Vanilla Paste	10325-03-01	✓	✓	✓	30 g	3 kg
Vanilla Ice Paste	10320-03-01			✓	30 g	3 kg

## Fruit acid

Product name	Ordering no.	Dosage per 1000 g	Trading unit
Fruit acid, pure	10005-01-01 10005-03-01 10005-10-01	2–4 g	1 kg 3 kg 10 kg

\*Flavouring ingredients



# Colours



## Food colour - containing azo

Decades of quality in the field of colours: the name Heinrich Karow also stands for this. Whether mousses, cream desserts, ice cream, jelly or airbrush - our colours are suitable for every application. Our colouring foods are a speciality: Extracts from plants give your products a natural hue and facilitate the declaration of unpackaged goods.

Product name	Properties	Ordering no.	Colour / E-number	Trading unit
Egg Yolk Yellow	Liquid	10019-01-01	E 102 + E 122	1 kg
Green	Liquid	10020-02-01	E 102 + E 131	0,5 kg
Cherry Red	Liquid	10042-01-01	E 122 + E 102	1 kg
Lemon Yellow	Liquid	10018-01-01	E 102	1 kg
Orange	Liquid	10022-02-01	E 102 + E 122	0,5 kg
Raspberry Red	Liquid	10033-01-01	E 122	1 kg
Strawberry Red	Liquid	10023-01-01	E 122 + E 102	1 kg

For the preparation of foods only in compliance with Regulation (EC) no. 1333/2008. Regulation (EC) no. 1333/2008 Article 24 - Annex V provides for additional information in the labelling of colours in foods (... may have an adverse effect on activity and attention in children). from 20/07/2010.

## Food colour - azo-free - liquid

Product name	Properties	Ordering no.	Colour / E-number	Trading unit
Apple Green	Liquid	10030-02-01	E 100 + E 131	0,5 kg
Beta Carotin	Liquid	10050-02-01	E 160	0,5 kg
Blue	Liquid	10015-02-01	E 131	0,5 kg
Couleur brown	Liquid	10016-01-01	E 150c	0,5 kg
Fruit Red Food Colouring	Liquid	10027-02-01	Cochineal, Carminic acid, Carmines E 120	0,5 kg
Red	Liquid	10028-02-01	E 120	0,5 kg
Strawberry Red Brilliant	Liquid	10031-02-01	E 120	0,5 kg
Sun Yellow	Liquid	10029-02-01	E 100	0,5 kg
Violets Purple	Liquid	10032-02-01	E 120 + E 131	0,5 kg

For the preparation of foods in compliance with Regulation (EC) 1333/2008 (maximum levels and labelling = declaration).

## Food colour - azo-free - powder

Product name	Properties	Ordering no.	Colour / E-number	Trading unit
Carbon Black	Powder	10654-51-01 10654-02-01	Vegetable carbon E 153	0,1 kg 0,5 kg
Gold Yellow	Powder	10650-51-01	E 100	0,1 kg
Purple Red	Powder	10653-51-01	E 120	0,1 kg
Sky Blue	Granulated	10655-51-01	E 131	0,1 kg

## Oil-soluble colours - azo-free

Product name	Properties	Ordering no.	Colour / E-number	Trading unit
Blue-Powder, oil-dispersible	Powder	10683-51-01	E 133c	0,1 kg
Food Colouring Green	Viscous	10684-52-01	E 160a + E 133 + E 120	0,120 kg
Food Colouring Red	Liquid	10681-52-01	E 120	0,120 kg
Food Colouring Yellow	Liquid	10680-52-01	E 160a	0,120 kg

## Colouring foods

Product name	Properties	Ordering no.	CL	Dosage per 1000 g	Trading unit
Caramel Sugar Syrup	Liquid	10021-17-01	✓	acc. to recipeur	1,25 kg
Carrot Juice Concentrate	Liquid	10059-02-01	✓	depending on use	0,5 kg
Concentrated Beetroot Juice	Liquid	10051-17-01	✓	1 - 3 g	1,25 kg
Red Fruit Concentrate	Liquid	10055-02-01	✓	0,5 - 1 g	0,5 kg
Paprika Emulsion	Liquid	10060-02-01		1 - 3 g	0,5 kg
Plant Extract Pear Green	Liquid	10057-02-01		1 - 3 g	0,5 kg
Safflower Extract	Liquid	10056-02-01		0,5 - 1 g	0,5 kg
Safflower Powder	Powder	10664-51-01	✓	0,2 - 1 g	0,1 kg
Spirulina Blue	Powder	10665-51-01	✓	as desired	0,1 kg
Turmeric Extract	Liquid	10058-02-01		1,5 - 3 g	0,5 kg

Colouring foods are used for the natural colouring of any bakery, ice cream and confectionery products. Due to their natural origin, they are not colouring agents in purely legal terms. The dosage is low and therefore the product can be used sparingly. Declaration recommendation: „Colouring food“ (... name) According to the „Guidance notes on the classification of the food extracts with colouring properties“ of 29/11/2013.

# Airbrush - tips for use



## Food colours

### Azo-free

- Apple Green no. 10030-02-01 | no. 10030-52-01
- Beta Carotene no. 10050-02-01
- Blue no. 10015-02-01 | no. 10015-52-01
- Couleur Brown no. 10016-01-01 | no. 10016-52-01
- Friut Red no. 10027-02-01 | no. 10027-52-01
- Red no. 10028-02-01
- Sun Yellow no. 10029-02-01 | no. 10029-52-01
- Violets Purple no. 10032-02-01

### Containing azo (can be sprayed on undiluted)

- Cherry Red no. 10042-01-01
- Egg Yolk Yellow no. 10019-01-01
- Green no. 10020-02-01
- Lemon Yellow no. 10018-01-01
- Orange no. 10022-02-01
- Raspberry Red no. 10033-01-01
- Strawberry Red no. 10023-01-01

## Colouring foods

Must be partially diluted with alcohol (not over 65 % vol., colour coagulates or flocculates at higher alcohol content) or water due to their consistency. **Concentrated Beetroot Juice no. 10051-17-01, Paprika Emulsion no. 10060-02-01** and **Plant Extract Pear Green no. 10057-02-01** have a flavour of their own; this should be taken into account when applying the colours.

### Dilute with alcohol or water

- Caramel Sugar Syrup no. 10021-17-01
- Carrot Juice Concentrate no. 10059-02-01
- Concentrated Beetroot Juice no. 10051-17-01
- Paprika Emulsion no. 10060-02-01
- Note!** Do not prepare stock diluted with alcohol, it thickens!
- Plant Extract Pear Green no. 10057-02-01
- Turmeric Extract no. 10058-02-01
- Note!** Do not prepare stock diluted with alcohol, it thickens!

### Can be used undiluted

- Red Fruit Concentrate no. 10055-02-01  
Add **Karow's Fruit Acid no. 5** to Red Fruit Concentrate no. 10055-02-01 to obtain the desired red shade
- Safflower Extract no. 10056-02-01



# Other baking ingredients

## Invert sugar/ glucose and sugar beet syrup

Product name	Ordering no.	CL	Trading unit
Glucose Syrup	12791-13-01		12,5 kg
Glucose Syrup 43°	10025-04-01		4 kg
Invert Sugar Cream, solid	10014-07-01 10014-13-01	✓	7 kg 12,5 kg
Invert Sugar Syrup	10140-07-01 10140-13-01	✓	7 kg 12,5 kg
Invert Sugar Syrup, dark	10141-13-01	✓	12,5 kg
Sugar Beet Syrup	13003-12-01		12 kg

In baked goods, invert sugar syrup enhances the browning of the crust and crumb and contributes positively to the typical aroma of fresh baked goods. Invert sugar syrup binds the water in the baked goods and thus retains the moisture in baked goods, fillings and masses.

## Preservatives

Product name	Ordering no.	natural*	Trading unit
Karowinol (preservative)	10024-01-01	Potassium sorbate E 202, declarable	-

## Syrup/ basic ingredients

Product name	Ordering no.	Dosage per 1000 g	Trading unit
Bedstraw Syrup	10440-07-01	1:5	7 kg
Lemon Syrup	10447-07-01	1:5	7 kg
Passion Fruit Syrup	10452-07-01	1:5	7 kg
Raspberry Syrup	10453-07-01	1:5	7 kg
Strawberry Syrup	10448-07-01	1:5	7 kg

# Egg liqueur products

## Egg liqueur products

Karow's egg liqueur is a speciality made to our own recipe in proven Karow quality. Use the egg liqueur – optionally as an egg liqueur gel – to prepare fine confectionery.

Product name	Ordering no.	CL	Trading unit
Egg Liqueur Classic	10700-02-01	✓	0,5l
Egg Liqueur Classic	10702-05-01	✓	5l

Product name	Ordering no.	CL	Trading unit
Egg Liqueur Gel	10704-05-01		5l
	10704-10-01		10l



## Terms of delivery and payment



### Valid as of 01/01/2020

**1. Scope of application:** All orders are accepted and executed by us only on the basis of the following conditions. Any conflicting conditions shall not be valid. By placing orders, the customer accepts these terms and conditions.

**2. Place of performance:** The place of performance for delivery and payment is Plauen. The place of jurisdiction for both parties shall be the local court of Plauen without regard to the amount in dispute. The basis of all business relations is German law.

**3. Offers:** Unless otherwise agreed, offers are subject to confirmation.

**4. Delivery** is free of charge within Germany for goods weighing 100 kg or more. Plus additional service: delivery to islands; express service; etc. end customers are only supplied against prepayment or cash on delivery.

**5. Any complaints** will only be considered within 8 days after receipt of the goods.

**6. Our invoices** are always due with advance payment. Deviating arrangements are possible at any time and on an individual basis. We grant a 2 % discount for a value of goods over € 150, unless net prices have been expressly agreed. We reserve the right to charge interest on arrears from the due date at a rate of 8 percentage points above the basic rate of interest.

**7. Payments** are only valid if made directly to Heinrich Karow Nachf. KG or to their bank account. No cheques or bills of exchange are accepted as means of payment!

**8. Deductions** of any kind which have not been expressly agreed and confirmed by Heinrich Karow Nachf. KG are not permitted.

**9. Retention of title:** The goods remain the property of Heinrich Karow Nachf. KG until the purchase price has been paid in full. Before full payment of the purchase price, the buyer may neither pledge the goods nor assign them as security, nor resell them other than in the ordinary course of business. The buyer shall assign to Heinrich Karow Nachf. KG from the outset, step by step against receipt of the goods, all claims against his own customers arising for him in the event of resale, in the amount of his price debt then still owed to Heinrich Karow Nachf. KG.

**10. All agreements of the sellers** require the written confirmation of Heinrich Karow Nachf. KG.

**11. Force majeure,** e.g. war, acts of authorities, blockade, fire, epidemics, pandemics, operational disruptions at Heinrich Karow Nachf. KG or its sub-suppliers, traffic congestion, hindrance to the procurement of raw materials, shifting of the contractual basis, e.g. due to currency devaluation or raw material price increases, shall entitle Heinrich Karow Nachf. KG either to postpone delivery of the goods for the duration of the obstructing events or to increase agreed prices by additional costs demonstrably incurred or to withdraw from the contract, whereas the buyer shall be entitled to withdraw from the contract for his part if he rejects the delay in delivery or the additional costs.

**12. Dispatch and transport:** The buyer shall bear the costs of dispatch and transport unless otherwise agreed. The choice of the mode of dispatch shall be left to us, unless the buyer has expressly stipulated otherwise. Dispatch and transport shall be at the risk of the purchaser. Each delivery shall be insured against transport damage. The premium will be invoiced to the buyer on a pro rata basis. In the event of ascertained transport damage or missing quantities, corresponding certificates from the commissioned forwarding company shall be submitted without delay.

**13. Deviations** from these conditions and agreements of the sellers require the written consent of Heinrich Karow Nachf. KG to be valid.

**14. The invalidity** of any individual provision of these general terms and conditions of delivery and payment shall not affect the validity of the remaining provisions.

**15. In the event of uncertainty of the market development** the prices of our offers and delivery contracts on call shall apply subject to the corresponding procurement possibilities of the raw materials on the day of delivery.

**16. Data protection notice of Heinrich Karow Nachf. KG:** Information on the processing of your personal data can be found on our homepage under the heading **Data protection**.

**17. Right of withdrawal / cancellation information:** You have the right to withdraw from this contract within 14 days without giving any reason. The right of withdrawal period is 14 days from the day on which you or a third party named by you, who is not the carrier, have taken or has taken possession of the goods / the last goods (in the case of partial deliveries). In order to exercise your right of withdrawal, you must inform us, the company Heinrich Karow Nachf. KG, Reißiger Gewerbering 33, D-08525 Plauen by means of a clear notification (for example, a letter sent by post, fax or e-mail) of your decision to withdraw from this contract. Simply returning the goods is not sufficient. In order to comply with the withdrawal period, it is sufficient that you send the notification of the exercise of the right of withdrawal before the withdrawal period expires. We will confirm receipt of your withdrawal on a durable medium. **In the event of a withdrawal, please, inform us in good time before returning the goods to us.**

**Consequences of withdrawal:** If you withdraw from this contract, we must refund all payments we have received from you, including delivery costs (with the exception of additional costs resulting from the fact that you have chosen a type of delivery other than the cheapest standard delivery offered by us), without delay and at the latest within 14 days of the day on which we received notification of your withdrawal from this contract. For this repayment, we will use the same means of payment that you used for the original transaction, unless expressly agreed otherwise with you; in no case will you be charged for this repayment. You must return or hand over the goods to the company Heinrich Karow Nachf. KG, Reißiger Gewerbering 33, D - 08525 Plauen without delay and in any case no later than 14 days from the day on which you notify us of the withdrawal from this contract. The deadline is met if you send off the goods before the 14-day period expires. You bear the costs of returning the goods. If the goods cannot be returned by post, we estimate the return costs incurred to be € 60.00.

### Heinrich Karow Nachf. KG

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Status: 05/2025

You can find delicious  
baking ideas at:

[www.karow-aromen.de/en/recipes](http://www.karow-aromen.de/en/recipes)



*Cassis tart with crispy base*



*Fine raspberry tart  
with white mousse*



*Carrot and mandarin slices*

**Sören Röpke**

Master baker and  
specialist consultant

Our  
master baker  
and his team  
have baked and  
tasted all recipes  
exclusively  
for you.

**Liudmyla Slynko**

Application technician  
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