
LIST OF PRODUCTS

Kelmy

Products for professional baking
and ice cream making



INDEX

1. CANDIED YOLKS

HARD YOLK
HARD YOLK PASTIES
HARD YOLK EXTRA
YOLK ICE-CREAM
SOFT YOLK
SOFT YOLK (FREEZING)
TOASTED YOLK (FREEZING)
DECORATION YOLK
CAKE YOLK
WHISKY GALA YOLK CREAM
COATING YOLK
TOASTED YOLK DECORATION
WHISKY YOLK

2. CREAMS

KELMYCREM (TRADITIONAL PASTRY CREAM)
OVENCREM (OVEN PASTRY CREAM)
CHOCOCREM (CHOCOLATE CREAM)
LEMON CREAM
OVENCREM LEMON (OVEN)

3. SWEET POTATO CONFIT

HARD SWEET POTATO
SWEET POTATO STUFFING

4. SUGAR

ICING SUGAR
ANTI-HUMIDITY SUGAR
GLUCOSE 44°

5. EGG PRODUCTS

CLARAKEL
CRYSTALLIZED ALBUMIN

6. MARZIPAN

OVEN MARZIPAN
STANDARD MARZIPAN

7. CROCANTI

ALMOND CROCANTI
PEANUT CROCANTI

8. LINE WITH NO ADDED SUGAR

HARD YOLK WITH NO ADDED SUGAR
SOFT YOLK WITH NO ADDED SUGAR
PASTRY CREAM WITH NO ADDED SUGAR
CLARAKEL WITH NO ADDED SUGAR
HARD SWEET POTATO WITH NO ADDED SUGAR

9. CHRISTMAS SWEETS

PASTEL GLORIA
YOLK CAKE
PAN DE CÁDIZ

*. OBSERVATIONS



PRODUCTOS KELMY, S.A.U.
Carretera Tibi Km 1.500
Apartado 83
03100 Jijona (Alicante) ESPAÑA

Tel. +34 965 612 600
Fax: +34 965 611 194
kelmy@kelmy.com
www.kelmy.com



1. CANDIED YOLKS

HARD YOLK

Traditional formulation with **50% egg yolk**, obtained from recently cracked fresh eggs and sugars.

The only one on the market with this content in egg yolk (traditional recipe), giving it a characteristic flavour and texture essential for use in traditional sweet fillings (huesos de santo, yolk cake, eels, etc.), for moulding (yolks, chocolate-coated yolks). Also used as an ingredient in making egg yolk nougat and toasted egg yolk.

HARD YOLK PASTIES

The same as Hard Yolk but with **lower viscosity** for making traditional fillings that require the use of a piping bag.

HARD YOLK EXTRA

Product obtained from fresh recently cracked eggs, made from **whole egg and sugars**. It has **more moisture and less viscosity than the Hard Yolk and Hard Yolk Pasties**. Used mainly for pastry fillings and some traditional sweets that do not require so much consistency or long periods of conservation.

YOLK ICE-CREAM

Made with **50% egg yolk** and sugars. Used in making the creams made in ice-cream parlours as a substitute for the fresh egg used for making these creams in order to avoid the possible risks of microbiological contamination.

As a reference, 200 g. of our cream are equivalent to 6 egg yolks and 100 g. of sugar.

SOFT YOLK

Traditional product with **50% whole egg** obtained from **recently cracked fresh eggs** and sugar.

The only one on the market with such a high content of whole egg, giving it a characteristic flavour and texture.

For the decoration of all kinds of cakes using piping bag or spatula. Ideal for pastry makers who want a high quality product to give their products a seal of distinction.

SOFT YOLK (FREEZING)

Its main ingredient is whole egg, obtained from **recently cracked fresh eggs** and sugar.

For the decoration of all kinds of cakes thanks to its characteristic texture. Ideal for spreading with spatula or piping bag. Also suitable **caramelizing, and withstands prolonged freezing** without losing its properties.



PRODUCTOS KELMY, S.A.U.
Carretera Tibi Km 1.500
Apartado 83
03100 Jijona (Alicante) ESPAÑA

Tel. +34 **965 612 600**
Fax: +34 965 611 194
kelmy@kelmy.com
www.kelmy.com



ISO 9001

TOASTED YOLK (FREEZING)

Soft Yolk with the difference that it **includes caramel**, giving it the colour and flavour of caramelized yolk.

Ideal for skipping the caramelization stage of the yolk once it has been applied to the item of confectionery. **Withstands prolonged freezing without losing its properties.**

DECORATION YOLK

Made from whole **egg and sugars**. Used for decorating all kinds of cakes; thanks to its characteristic texture, it is ideal for applying with spatula in smooth, thin layers, or for squeezing with a piping bag.

CAKE YOLK

Made for spreading with spatula or piping bag. Can be caramelized and withstands prolonged freezing, being less **expensive than the other yolks**. Made from whole egg and sugars and used mainly for decorating all kinds of cakes.

WHISKY GALA YOLK CREAM

Product made from **egg yolk, sugar and caramel**. Its egg yolk content gives it a consistent texture, and its colour and caramel flavour make it ideal for use in decorating cakes, semifreddos and frozen cakes.

Withstands prolonged freezing.

COATING YOLK

Yolk confit with a liquid texture, made to be used taking advantage of its light viscosity (in industry using bathers).

Can be made with different viscosities, and with different colouring intensities, depending on the needs of the customer.

Withstands prolonged freezing.

TOASTED YOLK DECORATION

Similar to Coating Yolk, but with caramel, giving it a characteristic colour and flavour of **Caramelized toasted yolk**. **Can be made with different viscosities depending on the needs of the customer.**

Withstands prolonged freezing.

WHISKY YOLK

Same features as the above, but with **whisky flavour**. Applied in the same way and, as with the above, **can be made with different viscosities depending on the needs of the customer.**

Withstands prolonged freezing.



PRODUCTOS KELMY, S.A.U.
Carretera Tibi Km 1.500
Apartado 83
03100 Jijona (Alicante) ESPAÑA

Tel. +34 **965 612 600**
Fax: +34 965 611 194
kelmy@kelmy.com
www.kelmy.com



ISO 9001

2. CREAMS

KELMYCREM (TRADITIONAL PASTRY CREAM)

Pastry Cream made with egg yolk, full cream milk and sugar in equal parts. **Artisan recipe unique in the market**, with the advantage of being ready for application on the confectionery items. Its formulation give it **unbeatable flavour and texture**. Ideal for all pastry makers who wish to give their products a touch of quality and distinction.

OVENCREM (OVEN PASTRY CREAM)

Ovencrem Pastry Cream made for pastry makers who require an oven **resistant cream**. Ideal for piping bag and injection. Withstands prolonged freezing.

CHOCOCREM (CHOCOLATE CREAM)

Kelmycrem Pastry Cream and cocoa poder. Ideal for pastry makers who require a cream with the characteristics of the **pastry cream but with chocolate flavour**.

LEMON CREAM

Ideal for decoration, fillings and finishing of confectionery items. Has **excellent lemon colour and flavour**. Its texture makes it suitable for applying with spatula or squeezing with piping bag.

OVENCREM LEMON (OVEN)

Lemon cream for confectionery items that require an **oven resistant cream with lemon colour and flavour**. Ideal for applying with piping bag and injection. Withstands prolonged freezing.

3. SWEET POTATO CONFIT

HARD SWEET POTATO

Traditional formulation with **50% sweet potato paste and sugar**. Its high content in sweet potato pulp gives it high viscosity making it essential for use in traditional sweet fillings that require consistency. Commonly used in Christmas pastry fillings

SWEET POTATO STUFFING

Made with sweet potato paste and sugar. Has a creamy texture and is **highly stable and oven resistant**. Ideal for use in confectionery items that require strong baking, both in time and temperature; for example, sweet potato pasties.



PRODUCTOS KELMY, S.A.U.
Carretera Tibi Km 1.500
Apartado 83
03100 Jijona (Alicante) ESPAÑA

Tel. +34 **965 612 600**
Fax: +34 965 611 194
kelmy@kelmy.com
www.kelmy.com



4. SUGAR

ICING SUGAR

Finely ground sugar for confectionery use, treated to prevent caking. Applied directly on to the products by sprinkling with a sieve or coating the product. It is a high quality product because it is **100% sugar with no added starch**.

ANTI-HUMIDITY SUGAR

Its difference from Icing Sugar is that it has been treated to **resist changes in humidity**. Its specific formulation means that it is not rapidly absorbed by the confectionery items.

GLUCOSE 44°

Glucose syrup commonly used in confectionery as an essential ingredient in the different preparations due to its **anti-crystallizing power**

5. EGG PRODUCTS

CLARAKEL

Powdered product whose main ingredient is **egg albumin powder**. Its formulation is designed for pastry makers to obtain meringue in a fast easy way.

CRYSTALLIZED ALBUMIN

Pasteurized, crystallized egg albumin whose only ingredient is **dried pasteurized egg white**. Ideal for rehydration to obtain liquid egg white, **avoiding possible risk of microbiological contamination**.

6. MARZIPAN

OVEN MARZIPAN

Traditional product obtained from **50% almond and sugar**. Ideal for moulding marzipan figures and for all types of pastry preparations that require baking.

STANDARD MARZIPAN

Made with **almonds (35%) and sugar**. Ideal moulding figures and for fillings.



PRODUCTOS KELMY, S.A.U.
Carretera Tibi Km 1.500
Apartado 83
03100 Jijona (Alicante) ESPAÑA

Tel. +34 **965 612 600**
Fax: +34 965 611 194
kelmy@kelmy.com
www.kelmy.com



7. CROCANTI

ALMOND CROCANTI

Peeled, roasted almond cubes coated with sugar. Used for decorating pastry and ice-cream products.

PEANUT CROCANTI

Peeled, roasted peanut cubes coated with sugar. Used for decorating pastry and ice-cream products.

8. LINE WITH NO ADDED SUGARS

HARD YOLK WITH NO ADDED SUGAR

With the same ingredients as the Hard Yolk but with no added sugar. The characteristics of the product and its use are the same as for the Hard Yolk with the difference that, because there is no added sugar, it can be **used for making pastries suitable for diabetics.**

SOFT YOLK WITH NO ADDED SUGAR

Same characteristics and method of use as the Soft Yolk but, because there is no added sugar, it can be used **for making pastries suitable for diabetics.**

PASTRY CREAM WITH NO ADDED SUGAR

Product with the same characteristics as the Kelmycrem Pastry Cream but **with no added sugar**, meaning it can be used for making pastries suitable for diabetics.

CLARAKEL WITH NO ADDED SUGAR

Powdered products for making the meringues used as ingredients in confectionery items made **for diabetics.**

HARD SWEET POTATO WITH NO ADDED SUGAR

Hard Sweet Potato but with no added sugar, ideal **for making pastries suitable for diabetics.**



PRODUCTOS KELMY, S.A.U.
Carretera Tibi Km 1.500
Apartado 83
03100 Jijona (Alicante) ESPAÑA

Tel. +34 **965 612 600**
Fax: +34 965 611 194
kelmy@kelmy.com
www.kelmy.com



9. CHRISTMAS SWEETS

PASTEL GLORIA

Traditional marzipan sweets filled with sweet potato confit, **supreme quality**. Hand wrapped.

YOLK CAKE

Traditional marzipan sweets filled with yolk confit, **supreme quality**. Hand wrapped.

PAN DE CÁDIZ

Traditional sweet that can be made with:

- 2 layers of filling, one yolk and one sweet potato, all coated with a layer of **marzipan supreme**.
- 2 layers of marzipan (yolk and fruit confit), coated with a layer of **marzipan supreme**.
- 3 layers of filling (sweet potato, yolk, sweet potato), coated with a layer of **marzipan supreme**.
- 3 layers of filling (sweet potato, yolk, fruit confit), coated with a layer of **marzipan supreme**.

OBSERVATIONS

- All our yolks and products with egg as an ingredient are made from recently cracked fresh eggs.
- This is a brief description of the characteristics of our products; remember that our R&D department is at your disposal for the development of any other product that is better suited to your actual needs. Contact us.



PRODUCTOS KELMY, S.A.U.

Carretera Tibi Km 1.500 / Apartado 83

03100 Jijona (Alicante) ESPAÑA

Tel. +34 965 612 600 / Fax: +34 965 611 194

kelmy@kelmy.com / www.kelmy.com



ISO 9001

