

# FOOD REVOLUTION<sup>®</sup>

by **Didess**

Festival  
of  
creativity

CULINARY  
INNOVATORS  
OF THE YEAR

CULINARY INNOVATORS

**Gault & Millau**

# Our vision

## FESTIVAL OF CREATIVITY!

In an ever-changing society, the culinary world must not stand still. Food Revolution by Didess detects trends, develops innovative concepts and ensures [r]evolution in the sector. Our approach is based on the following principles:

### The customer is our main focus.

- **We make it easy for the customer.**  
We do this by inspiring the chef and providing him with the necessary products to achieve culinary delights in a commercially viable manner.
- **We develop creative concepts.**  
The eye wants something too. That is why we make sure that you can make your dish or drink completely Instagram-proof in an easy way.
- **Convenience is at the heart of our range.**  
Our products are not only user-friendly, they are also of a consistently high quality. You also get more insight into your cost price calculation, you save on staff costs and you work more efficiently.
- **We are always on the lookout for the latest food trends.**  
Our offer is adapted to the ever-evolving needs of the market. Think about vegan, mocktails, less sugar, etc.

### We actively work towards sustainability in the culinary sector.

- **We are committed to reusable packaging.**  
Our boxes are ideal to reuse for your 'mise en place'.
- **Our products are manufactured sustainably.**  
For example, we use less sugar and reduce the waste throughout our production process [where possible to zero].

### We focus on different target groups with our offer.

- **Barfood**  
Small, quick dishes, full of flavour.
- **Streetfood**  
Ready to eat, diverse and refined at the same time.
- **Restofood**  
Refined, high-quality dishes which you enjoy with patience.
- **Gastrofood**  
Gastronomic, high-quality dishes, from A to Z made by the chef himself.

### To stand still is to regress.

**Other creative developers are a constant source of inspiration.**  
We don't do navel-gazing, on the contrary. We are constantly inspired by creative developers, with whom we collaborate on a structural basis.

**Culinary Innovator of the year**

During a unique event in 2016, the very first Culinary Culinary Innovator Awards were presented by Gault&Millau. Food Revolution was Awarded Culinary Innovator of the Year.

**CULINARY INNOVATORS OF THE YEAR**  
Gault & Millau

# Research & Development

## PASSION + INSPIRATION = CREATIVITY

Our passion for innovative culinary products is the source of our creativity. In order to work out these products, there is no fixed working method. We are constantly inspired, which can come from many sources: from art, nature, our own experiences, travels, a market opportunity, ... And sometimes also just pure coincidence.

Another source of inspiration are our collaborations with passionate Food Experts, such as:

- Peter De Rycke [Migino]
- Piet Van Steenberghe [New Tex - VVC Products]
- Kamiel & Hendrik Buysse [blendbrothers]
- Senén González [La Cocina de Senén]
- Santi Ramon [Caviaroli]

**It enables Food Revolution by Didess to constantly come up with new concepts for the culinary world.**



**Blue Label**

We also come into contact with wonderful concepts, creative brands & inspirators with whom we have entered into a partnership. These selected products belong to the Blue Label range.

**Black Label**

The Black Label indicates that a product has been developed and produced by Didess.

**BLACK LABEL**

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## Crunchy Nuts **NEW!**

A new range of innovative decor elements, developed in collaboration with Migino, are suitable for both savoury and sweet cuisine. With these Crunchy Nuts, the chef can add an original touch to every dish. Both visually and taste-wise.

As part of a zero-waste and artisanal production process, we created 100% natural, unique and crunchy structures with high quality, home-roasted nuts.

The range consists of 3 flavours, each based on one ingredient: almond, pistachio and hazelnut. These decorations can be used perfectly in the vegetarian, vegan and gluten-free cuisine.



**Crunchy Nuts**  
Almond  
Art. 6302 ▾ 70 g



**Crunchy Nuts**  
Pistachio  
Art. 6303 ▾ 125 g



**Crunchy Nuts**  
Hazelnut  
Art. 6301 ▾ 50 g

### Serving Tip

Crunchy Nuts Almond | Carpaccio | Crunchy Quinoa | Green Herbs | Natural Sauce Basil | Rocket

### How do you work with ... Crunchy Nuts?

#### USAGE ADVICE

The special shapes make each dish unique: for example as a basis for finger food, as a crispy element on a dish or as an eye-catcher with a dessert.

#### STORAGE ADVICE

Store at room temperature in closed packaging. The Crunchy Nuts Pistachio is sensitive to light, so it is important to store them in the dark and shield them from direct light.

#### PACKAGING

Black resealable box.

## Tasty-Bites

Surprise your guests with creative shapes and original flavours of our Tasty-Bites.

Serve them as a bar snack, as the basis of an aperitif or as decoration. You just need to deep-fry these bites and season them with the accompanying spice mixture. Pleasant to the eye and full of mouth pleasure. These eye-catchers will certainly be shared on social media and will undoubtedly attract new guests to your bar or restaurant.



### Serving Tip

Tasty-Bites Octopus & Kimshi | Black Pasta | Squid | Rice Crispies Tomato | Natural Sauce Salsa Brava | Tomato | Lettuce | Green herbs



**Tasty-Bites**  
Octopus & Kimshi  
Art. 5001 ▾ 215 pc.



**Tasty-Bites**  
Seaweed & Nori  
Art. 5003 ▾ 95 pc.



**Tasty-Bites**  
Cep & Mushroomsalt  
Art. 5004 ▾ 175 pc.



**Tasty-Bites**  
Bonito & Takoyaki  
Art. 6103 ▾ 105 pc.



**Tasty-Bites**  
Kafir & Thai  
Art. 6104 ▾ 190 pc.



**Tasty-Bites**  
Miso & Za'atar  
Art. 6105 ▾ 60 pc.

### How do you work with ... Tasty-Bites?

#### USAGE ADVICE

Fry for a few seconds at 180°C until the Tasty-Bites are nicely shaped. Instant seasoning while the bites are still warm.



#### STORAGE ADVICE

Store at room temperature in closed packaging. After frying, the Tasty-Bites can be kept for 2 days in a closed box.

#### PACKAGING

Black resealable box.

BLACK LABEL

VEGAN

## Cocktail-Foam

What could be better than a fresh pint with a delicious 'collar' fine foam or a cappuccino with whipped milk foam? A delicious foam layer also gives an extra taste sensation on cocktails.

Our Cocktail Foams are suitable for finishing and perfuming your drinks, desserts and dishes. Extra airy cocktail foam based on well-known drinks such as sangria, gin and vodka. The 'Pornstar Martini' and 'Bellini & Peach', developed together with blendbrothers, are completely new in this range.



Cocktail-Foam  
Gin & Lime  
Art. 5130 - 400 ml



Cocktail-Foam  
Vodka & Elderflower  
Art. 5131 - 400 ml



Cocktail-Foam  
Sangria & Orange  
Art. 5132 - 400 ml



Cocktail-Foam  
Bellini & Peach  
Art. 5133 - 400 ml

NEW!



Cocktail-Foam  
Pornstar Martini  
Art. 5134 - 400 ml

NEW!

### Serving Tip

Cocktail-Foam Bellini & Peach | Prosecco | Peach | Ice

## How do you work with ... Cocktail-Foam?

### USAGE ADVICE

Shake the siphon and dose as desired while turning the bottle completely upside down. Clean the nozzle with warm water after each use.



Cocktail-Foam remains for 5 to 15 minutes. Foam lasts even longer:

- In a tall and narrow glass
- In a glass that tapers at the top
- As the alcohol percentage decreases

BLACK LABEL

## Cocktail-Foam Alcohol-free

With these 5 non-alcoholic Cocktail-Foams we respond to the current trends within the catering industry: alcohol-free, originality, experience, convenience and taste. You should definitely taste our newest Cocktail-Foam with strawberry and basil, enjoy!



### Serving Tip

Cocktail-Foam Ginger & Lemongrass | Horse's Neck blendbrothers (Ginger Bourbon | Lemongrass | Kafir leave | Yuzu)

## How do you work with ... Cocktail-Foam?

### STORAGE LIFE

After opening, you can keep the siphon in the refrigerator until the best-before date on the siphon, provided the nozzle is thoroughly cleaned with warm water after each use.

### PACKAGING

Packaged in recyclable and disposable siphons.

### PORTIONING

Content: 400 ml  
Number of servings expressed in bar sizes of 50 ml indicated on the label.



Cocktail-Foam  
Mint & Lime  
Art. 5151 - 400 ml



Cocktail-Foam  
Blackberry & Tarragon  
Art. 5152 - 400 ml



Cocktail-Foam  
Cocoa & Yuzu  
Art. 5153 - 400 ml



Cocktail-Foam  
Ginger & Lemongrass  
Art. 5154 - 400 ml



Cocktail-Foam  
Strawberry & Basil  
Art. 5155 - 400 ml

NEW!

## Dessert-Espuma **NEW!**

Never seen before and completely new in the range of our foams: ready-made desserts from the siphon. Developed in collaboration with **blendbrothers**.

Top shelf indulgence: serve neat as a dessert or as part of a dessert plate.



**Dessert-Espuma**  
Meringue Italienne  
Art. 2520 - 400 ml



**Dessert-Espuma**  
Sabayon  
Art. 2521 - 400 ml



**Dessert-Espuma**  
Salted Caramel  
Art. 2522 - 400 ml



**Dessert-Espuma**  
Tiramisu  
Art. 2523 - 400 ml

### How do you work with ... Dessert-Espuma?

#### USAGE ADVICE

Shake the siphon vigorously and dose as desired while turning the bottle upside down. Serve cold. Clean the nozzle with warm water after each use.



#### STORAGE ADVICE

After opening, you can keep the siphon in the refrigerator until the best-before date on the siphon, provided the nozzle is thoroughly cleaned with warm water after each use.

#### PACKAGING

Packaged in recyclable and disposable siphons.

### Serving Tip

Dessert-Espuma Tiramisu | Crunchy Nuts Almond | Ladyfingers



## Fruit-Espuma

Three airy and healthy espumas based on fresh fruit.

Take your dishes to the next level with these fresh Fruit-Espumas. Using a special technology, it is possible to serve a very airy espuma of pure fruit straight from the siphon.

Three airy and healthy espumas, available in the following flavours: Mango, Passion Fruit and Raspberry.



**Fruit-Espuma**  
Mango  
Art. 2500 - 400 ml



**Fruit-Espuma**  
Passion Fruit  
Art. 2501 - 400 ml



**Fruit-Espuma**  
Raspberry  
Art. 2502 - 400 ml

### Serving Tip

Fruit-Espuma Raspberry | Vanilla Ice Cream | Dentelles Raspberry | Perfect Dessert Salsa Raspberry | Hibiscus Tea | Cress | Crumble Raspberry Yogurt

### How do you work with ... Fruit-Espuma?

#### USAGE ADVICE

Shake the siphon vigorously and dose as desired while turning the bottle upside down. Serve cold. Clean the nozzle with warm water after each use. These Fruit-Espumas are the ideal replacement for whipped cream on ice cream.

#### STORAGE ADVICE

After opening, you can keep the siphon in the refrigerator until the best-before date on the siphon, provided the nozzle is thoroughly cleaned with warm water after each use.

#### PACKAGING

Packaged in recyclable and disposable siphons.



**BLACK LABEL**

## Sauce-Espuma

No time or staff to whip up airy sauces? Then use our Sauce-Espumas.

Extra airy sauces in the siphon; in no time at all, you can serve delicious, airy sauces and add extra flavour and finesse to your dishes.



**Sauce-Espuma**  
Choron  
Art. 5103 - 400 ml



**Sauce-Espuma**  
Bearnaise  
Art. 5106 - 400 ml



**Sauce-Espuma**  
Mousseline  
Art. 5107 - 400 ml



**Sauce-Espuma**  
Mousseline BBQ  
Art. 5108 - 400 ml

### How do you work with ... Sauce-Espuma?

#### USAGE ADVICE

**For professional use:**

1. Warm the siphons 'au bain marie' at 50-60°C.
2. Shake the siphon vigorously and dose as required while holding the bottle upside down.

#### Small quantities

1. Shake the siphon vigorously and dispense as required while holding the bottle completely upside down.
2. Heat the sauce in the microwave for about 8 seconds at 900W.
3. Stir carefully and serve.  
Caution: do not make the sauce too hot.
4. Dose these flavourful sauce emulsions using a spoon.



#### STORAGE ADVICE

After opening, you can keep the siphon in the refrigerator until the best-before date on the siphon, provided the nozzle is thoroughly cleaned with warm water after each use.

#### PACKAGING

Packaged in recyclable and disposable siphons.

#### PORTIONING

Content: 400 ml  
A siphon contains 50 tablespoons of sauce emulsion, enough to finish 200 amuses.

#### Serving Tip

Sauce-Espuma Choron |  
Grilled chicken breast |  
Tomberry | Basil

**BLACK LABEL**

**VEGAN**

## Natural Sauces **NEW!**

As a vegan, you don't have to miss out on anything, because our range of sauces developed in collaboration with New Tex are made on a plant basis, but can also be served to non-vegans with a piece of meat or fish.

Our Natural Sauces range is available in many popular flavours, including vegan mayonnaise (Viyonnaise), cocktail, basil, salsa brava, ras el hanout, aji amarillo and wasabi. The recipes contain less oil, no added sugars and are completely clean label.



**Natural Sauce**  
Viyonnaise  
Art. 6210 - 900 g



**Natural Sauce**  
Cocktail  
Art. 6211 - 900 g



**Natural Sauce**  
Basil  
Art. 6212 - 900 g



**Natural Sauce**  
Ras El Hanout  
Art. 6213 - 900 g



**Natural Sauce**  
Wasabi  
Art. 6214 - 900 g



**Natural Sauce**  
Salsa Brava  
Art. 6215 - 900 g



**Natural Sauce**  
Aji Amarillo  
Art. 6216 - 900 g



**Natural Sauce**  
Sweet Viyonnaise  
Art. 6217 - 900 g

#### Serving Tip

Natural Sauce Basil |  
Tomato salsa | Rice Crispies  
Tomato | Crunchy Nuts  
Almond | Dried  
ham | Caviarolidrop |  
Anchovy



### How do you work with ... Natural Sauces?

#### USAGE ADVICE

Use these sauces with your vegetarian dishes, with a piece of meat or fish or as a dip.

#### STORAGE ADVICE

After opening, store in a cool place.  
Can be kept for 1 month after opening.

#### PACKAGING

Resealable packaging.

## Migino **NEW!**

Migino is a small family business that produces high-quality, natural and pure nut and seed-based food products.

The oils and pastes from Migino are rich in aroma, based on carefully selected and perfectly roasted raw materials. Because of the unique and artisanal production process, 100% natural products are created with a delicious flavour and aroma.

## 100% Natural Oil **From Home-roasted Nuts**



**100% Natural Oil**  
Roasted Hazelnut  
Art. 6401 - 250 ml / Art. 6421 - 750 ml



**100% Natural Oil**  
Roasted Walnut  
Art. 6402 - 250 ml / Art. 6422 - 750 ml



**100% Natural Oil**  
Roasted Almond  
Art. 6403 - 250 ml / Art. 6423 - 750 ml



**100% Natural Oil**  
Roasted Pistachio  
Art. 6404 - 250 ml / Art. 6424 - 750 ml



**100% Natural Oil**  
Roasted Pecan  
Art. 6405 - 250 ml / Art. 6425 - 750 ml



**100% Natural Oil**  
Roasted Pumpkin Seed  
Art. 6406 - 250 ml / Art. 6426 - 750 ml



**100% Natural Oil**  
Roasted Sesame  
Art. 6407 - 250 ml / Art. 6427 - 750 ml



**100% Natural Oil**  
Roasted Sunflower  
Art. 6408 - 250 ml / Art. 6428 - 750 ml



**100% Natural Oil**  
Roasted Peanut  
Art. 6409 - 250 ml / Art. 6429 - 750 ml

### Serving Tip

Lettuce | Baked figs |  
Walnuts | Marinated  
Jerusalem artichoke |  
Tomatoes | Pomegranate |  
Crunchy Nuts Pistachio |  
Roasted Walnut Oil

## 100% Natural Paste **From Home-roasted Nuts**



**100% Natural Paste**  
Roasted Hazelnut  
Art. 6450 - 350 g



**100% Natural Paste**  
Roasted Walnut  
Art. 6451 - 350 g



**100% Natural Paste**  
Roasted Almond  
Art. 6452 - 350 g



**100% Natural Paste**  
Roasted Pistachio  
Art. 6453 - 350 g



**100% Natural Paste**  
Roasted Pecan  
Art. 6454 - 350 g



**100% Natural Paste**  
Roasted Cashew  
Art. 6455 - 350 g



**100% Natural Paste**  
Roasted Macadamia  
Art. 6456 - 350 g



**100% Natural Paste**  
Roasted Sesame  
Art. 6457 - 350 g

## How do you work with ... 100% Natural Paste?

### USAGE ADVICE

Use these pastes as flavouring in both savoury and sweet dishes or as a binding agent for sauces, vinaigrettes, etc. The pastes are rich in vegetable proteins, making them a perfect component of vegetarian and vegan dishes.

### STORAGE ADVICE

Store in a cool and dry place between 2 and 25°C. Close tightly after opening. Stir paste well before use.



**100% Natural Paste**  
Roasted Pumpkin Seed  
Art. 6458 - 350 g



**100% Natural Paste**  
Roasted Peanut  
Art. 6459 - 350 g

## How do you work with ... 100% Natural Oil?

### USAGE ADVICE

Use these oils to give all your cold and hot culinary creations an extra flavour dimension. Not suitable for baking, but perfect for use in the vacuum kitchen. Also very nice to finish off desserts and cocktails.

### STORAGE ADVICE

Store in a cool and dry place between 2 and 25°C. Close tightly after opening.

### Serving Tip

Asparagus | Egg | Hand peeled  
shrimps | Pistachio Paste |  
Parsley | Chives

## La Cocina de Senén

La Cocina de Senén was founded in 2011 with one aim; to market the most famous products of the restaurant 'Sagartoki', led by chef Senén González, to the general public. For example, the restaurant was awarded the best tapas bar in Spain and won numerous prizes with their original tapas products. Convinced of the top quality of its products, a close collaboration with Food Revolution originated.



## Vegetable Sheets

The vegetable sheets from La Cocina de Senén are made from fresh vegetables and are also gluten-free. An original product that offers an infinite number of creative applications.

By deep-frying the sheets, you can create original and crunchy textures. They can also be steamed or used as the basis of stuffed pastas, lasagnes or Mediterranean sushi.



**Vegetable Sheets**  
Carrot  
Art. 60010 - 10 pc.



**Vegetable Sheets**  
Spinach  
Art. 60020 - 10 pc.



**Vegetable Sheets**  
Potato  
Art. 60030 - 10 pc.



**Vegetable Sheets**  
Beetroot  
Art. 60040 - 10 pc.

### Serving Tip

Season after frying for delicious vegetable chips



**Vegetable Sheets**  
Pepper  
Art. 60050 - 10 st.

## How do you work with ... Vegetable Sheets?

### USAGE ADVICE

The vegetable sheets can be used in various ways:  
**Sushi:** ready to use, just remove the paper. If necessary, moisten to improve adhesion.  
**In the fryer:** cut the vegetable sheet in advance into the desired shape or cut it with a pasta machine. In this way you can make spaghetti, tagliatelli,... based on the vegetable sheets. Then deep-fry for a few seconds at 170°C.  
**As ravioli:** put meat and vegetables on the shiny side of the vegetable sheet. Cover with another sheet and glue the two sheets together with a few drops of water. Steaming for 90 seconds at 90°C, with 100% humidity.

### STORAGE ADVICE

Store at room temperature. After opening, the sheets can be kept at room temperature until the best-before date, provided the bag is properly closed after each use.

### PACKAGING

Resealable envelope.



## Fruit Sheets NEW!

The traditional vegetable sheets from La Cocina de Senén are now also accompanied by brand new fruit sheets. These sheets are made from seasonal fruit and are very innovative and original.

The fruit sheets can take any dish to the next level. You can cut them, fold them, fry them, roll them, use them as a cup, as the basis for a dish and as decoration.

## How do you work with ... Fruit Sheets?

### USAGE ADVICE

Cut into the desired shape and deep-fry for a few seconds at 170°C. When the fruit sheet is warm, it can still be folded into the the desired shape. The fruit sheet becomes hard after it has cooled down.

### STORAGE ADVICE

Store at room temperature. After opening, the sheets can be kept at room temperature until the best-before date, provided the bag is properly closed after each use.

### PACKAGING

Resealable envelope.



**Fruit Sheets**  
Strawberry & Raspberry  
Art. 6010 - 10 pc.



**Fruit Sheets**  
Lemon  
Art. 6011 - 10 pc.



**Fruit Sheets**  
Orange  
Art. 6012 - 10 pc.



**Fruit Sheets**  
Pineapple  
Art. 6013 - 10 pc.

### Serving Tip

Fruit Sheets Strawberry & Raspberry | Crumble Raspberry Yogurt | Strawberries & Raspberries | Perfect Dessert Salsa Raspberry Hibiscus Tea | Maxi Quenelle Red Fruits | Cress





# Caviaroli

Caviaroli is a Spanish family business that has combined the technological abilities of its entrepreneurs to produce products of high gastronomic value. The dedication to innovation and quality results in very beautiful oil pearls, made on the basis of oils of the best quality.

**CAVIAROLI**  
UNIQUE EXTRA VIRGIN OLIVE OIL CAVIAR

**BLUE LABEL**

## Caviaroli Pearls

Caviaroli are pearls of intense, high-quality oils. They are made using a special technology that creates a caviar-like texture. Add extra flavour to your cold and hot dishes with a few pearls of Caviaroli. Moreover, they are very decorative.



**Caviaroli**  
Arbecuina  
Art. 0100 - 200 g



**Caviaroli**  
Basil  
Art. 0101 - 50 g



**Caviaroli**  
Rosemary  
Art. 0102 - 50 g



**Caviaroli**  
Chili  
Art. 0103 - 50 g



**Caviaroli**  
Sesame  
Art. 0104 - 50 g



**Caviaroli**  
Hazelnut  
Art. 0105 - 50 g



**Caviaroli**  
Arbecuina  
Art. 0106 - 50 g



**Caviaroli**  
Wasabi  
Art. 0107 - 50 g



**Caviaroli**  
Drops spheric Olives  
Art. 0109 - 215 g



**Caviaroli**  
Truffle  
Art. 0110 - 50 g



**Caviaroli**  
Honey  
Art. 0111 - 50 g



**Caviaroli**  
Vinegar Modena  
Art. 0120 - 50 g

## Caviaroli Sauces NEW!

The olive is one of the most widely used ingredients in the Mediterranean cuisine. With these sauces, Caviaroli wants to honour this versatile fruit.

These olive sauces (based on the Gordal olive); natural or enriched with Chipotle or Piparra (green chillies) put a pure, yet complex product like the green pickled olive at the centre of your kitchen. These sauces can be used perfectly to finish off dishes and amuses or to give sauces an extra kick. They can also be used purely as a dressing or dip.



### Serving Tip

Oliva Verde Líquida Nature | Anchovies | Caviaroli Arbecuina | Tasty-Bites Bonito & Takoyaki



**Oliva Verde Líquida**  
Nature  
Art. 0130 - 500 ml



**Oliva Verde Líquida**  
Piparra  
Art. 0131 - 500 ml



**Oliva Verde Líquida**  
Chipotle  
Art. 0132 - 500 ml



### How do you work with ... Caviaroli Pearls?

#### USAGE ADVICE

Use as a garnish for both cold and hot dishes.

#### STORAGE ADVICE

Store in a dry place between 6 and 25°C. After opening store in a cool place and use within 4 weeks. The oil pearls are resistant to temperatures up to 60°C.

#### PACKAGING

Glass jars.

### How do you work with ... Caviaroli Sauces?

#### STORAGE ADVICE

Store at room temperature, dry and closed. After opening store in the refrigerator, closed and use within 4 weeks.

#### USAGE ADVICE

Ready to use.

BLUE LABEL

# New Tex by Didess **NEW!**

The passion for food and years of experience in various branches of the food industry brought the 3 creative minds behind VVC Products together.

After years of consulting, research into quality products and blends, developing both internally and for various chefs, they were ready to launch their first products under the name of New Tex.

These products also attracted a great deal of attention at Didess, and cooperation soon followed. The demand for further innovation and product expansion immediately led to the step in the current cooperation between VVC Products and Didess.

**new tex**  
by Didess®

BLUE LABEL

### Serving Tip

Tomato | Spongecake Basil (Polydextrose) | Ring of Burrata (Agar+) | Rice Crispies Tomato



## Sugars

Palatinose, Dextrose, Isomalt and Polydextrose are sugar substitutes that are less sweet than granulated sugar and can be used in various applications such as savoury and sweet decorations, sorbets, bread, drinks, sweets ...

We have also developed 'Sweetess'. With our sugar substitute you replace sugar in a 1:1 ratio. Sweetess is low in calories and also rich in fibre, perfect for diabetics. Sweetess can be heated.

### Serving Tip

Taco (Isomalt) | White Chocolate and yogurt Sfera (Agar+, Inulines Blend) | Passion Fruit Crèmeux (Creamy Gel) | White Chocolate Bross | Crumble Almond | Cress



**Sugars**  
Palatinose  
Art. 6501 - 2 kg



**Sugars**  
Isomalt  
Art. 6502 - 2 kg



**Sugars**  
Polydextrose  
Art. 6503 - 2 kg



**Sugars**  
Dextrose  
Art. 6505 - 2 kg



**Sugars**  
Sweetess  
Art. 6504 - 700 g



## Gellings & Binders

In addition, the range of New Tex consists of a wide variety of gelling and binding agents with different purposes. These include gelatine powders, starch and fibre blends, protein substitutes, etc. Both animal and vegetable based.



**Gellings & Binders**  
Creamy Gel  
Art. 6511 - 400 g



**Gellings & Binders**  
Agar+  
Art. 6512 - 400 g



**Gellings & Binders**  
Emulbinder  
Art. 6513 - 400 g



**Gellings & Binders**  
Gelatin Powder  
Art. 6514 - 500 g



**Gellings & Binders**  
Albumine High Whip  
Art. 6515 - 300 g



**Gellings & Binders**  
Natural Emulsifier  
Art. 6516 - 250 g



**Gellings & Binders**  
Natural Gelatin Powder  
Art. 6517 - 200 g



**Gellings & Binders**  
Natural Whip  
Art. 6518 - 250 g



**Gellings & Binders**  
Inulines Blend  
Art. 6519 - 500 g





**new  
tex**  
by Didess®

**BLUE  
LABEL**



## Corn Pankos

Panko is known for the Japanese breadcrumbs and is made on the basis of bread.

The unique thing about these pankos is that they are made from corn flour. The advantage is that they are crispier and airier than wheat-based Japanese pankos.

The corn panko is available in its pure form and also flavoured with popular flavours such as green herbs, curry, kimchi and soy.

2022 Golden Tavola  
17th Anniversary



**Corn Panko**  
Green Herbs  
Art. 6551 - 350 g



**Corn Panko**  
Curry  
Art. 6552 - 350 g



**Corn Panko**  
Kimchi  
Art. 6553 - 350 g



**Corn Panko**  
Pure  
Art. 6555 - 310 g



**Corn Panko**  
Soy  
Art. 6554 - 350 g

**BLUE  
LABEL**



## Rice Crispies

These airy and puffed rice balls give every dish extra flavour and a pleasant crunchy bite.

These rice balls are available pure or additionally flavoured with sweet and savoury flavours such as citrus, raspberry, salted caramel, wasabi, tomato and dashi.

We appeal to every kitchen with these varied flavours. Serve as crumble, decoration or breading. These rice balls can also be fried perfectly, while retaining colour and taste.

Our 'Rice Crispies' are also gluten-free.



**Rice Crispies**  
Pure  
Art. 6530 - 310 g



**Rice Crispies**  
Citrus  
Art. 6531 - 360 g



**Rice Crispies**  
Raspberry  
Art. 6532 - 360 g



**Rice Crispies**  
Salted Caramel  
Art. 6533 - 360 g



**Rice Crispies**  
Wasabi  
Art. 6541 - 360 g



**Rice Crispies**  
Tomato  
Art. 6542 - 360 g



**Rice Crispies**  
Dashi  
Art. 6543 - 360 g

### Serving Tip

Cold Smoked Salmon |  
Rice Crispies Wasabi |  
Shell of lime  
juice [Gelatin Powder] |  
Natural Sauce  
Wasabi

### Serving Tip

Nobashi shrimp |  
Corn Panko Curry |  
Natural Sauce  
Ras El Hanout



### Serving Tip

Eggplant with soy sauce and dashi  
lacquer [Emulbinder] |  
Rice Crispies Dashi | Rice Crispies  
Citrus | Crunchy Lentils |  
Crunchy Buckwheat



### How do you work with ... Rice Crispies?

#### USAGE ADVICE

Serve as crumble, decoration or as breading.  
The crispies can also be perfectly fried.

#### STORAGE ADVICE

Store at room temperature in closed packaging.

#### PACKAGING

Resealable jar.

### How do you work with ... Corn Pankos?

#### USAGE ADVICE

The pankos are suitable for breading fish, meat  
and snacks, while retaining their colour after frying or baking.  
Can also be used as a crumble or garnish.

#### STORAGE ADVICE

Store at room temperature in closed packaging.

#### PACKAGING

Resealable jar.



# Grains & Seeds

Roasted buckwheat, quinoa, lentils and bulgur are the delicious grains and seeds that belong to this range.

They are roasted in a unique way which gives them a nice crunchy texture. During the production process, no oil or fat is used, so the deliciously roasted and pure taste remains without becoming rancid. The touch of salt gives the grains and seeds an extra dimension of flavour. The grains and seeds are super healthy, perfectly suited as a garnish and add flavour to any type of dish.



**Grains & Seeds**  
Crunchy Buckwheat  
Art. 6560 - 550 g



**Grains & Seeds**  
Crunchy Bulgur  
Art. 6561 - 450 g



**Grains & Seeds**  
Crunchy Lentils  
Art. 6562 - 500 g



**Grains & Seeds**  
Crunchy Quinoa  
Art. 6563 - 350 g



## How do you work with ... Grains & Seeds?

### USAGE ADVICE

These grains and seeds can be used in savoury and sweet dishes, in both hot and cold preparations. Also very nice to finish cocktails with.

### STORAGE ADVICE

Store at room temperature in closed packaging

### PACKAGING

Resealable jar.

### Serving Tip

Crunchy Buckwheat | Crunchy Nuts Almond | Edamame

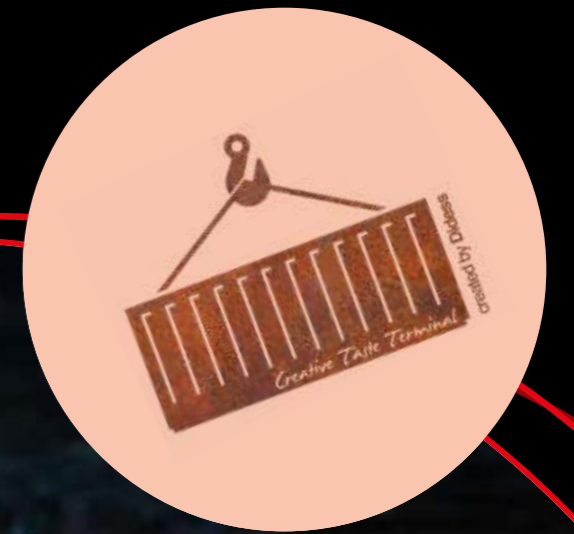


# Creative Taste Terminal

In the 'Creative Taste Terminal by Didess', you will experience a spectacular demo, given by Luc Van den Bergh or Dirk Peeters.

Be surprised by originally presented dishes at a unique location with a beautiful view over the culinary city of Antwerp and the Scheldt. Together with a touch of humour, this is a culinary experience not to be missed.

### INTERESTED?





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