



Natale & Cioccolato

Christmas & Chocolate



INFORMAZIONI PRODOTTO

Product information | Informations produit | Produktinformationen | Informaciones sobre el producto | Informações sobre o produto

	Italiano	English	Français	Deutsch	Español	Português
1234	Codice art.	Item Code	Référence	Artikel Nummer	Código	Código
	Cod art. Nuovo	New Item code	Nouvelle Référence	Neuer Artikel	Código Nuevo	Código novo
	Colori	Colours	Couleurs	Farben	Colores	Cores
	Modelli	Models	Modèles	Modelle	Modelos	Modelos
cm:	Altezza e larghezza	Height and width	Hauteur et largeur	Höhe und Breite	Altura y anchura	Altura e largura
∅	Diametro	Diameter	Diamètre	Durchmesser	Diámetro	Diâmetro
pz:	Pezzi per confezione	Pieces per box	Pièces par boîte	Stück pro Ve.	Piezas por caja	Peças por caixa
mat:	Materiale	Materials	Matériels	Material	Materiales	Materiais
	Senza glutine	Gluten free	Sans gluten	Glutenfrei	Ni gluten	Sem glúten
	Il prodotto non contiene E171 (biossido di titanio)	No E171 (titanium dioxide)	Produit sans E171 (dioxyde de titane)	Dieses Produkt enthält keinen E171 (Titandioxid)	El producto no contiene E171 (dióxido de titanio)	O produto não contém E171 (dióxido de titânio)
	I prodotti che presentano il simbolo sono in materiale atto al contatto alimenti, non edibile.	Products with the symbol are in food safe material, not edible.	Les produits qui présentent le symbole sont fabriqués avec un matériau apte au contact alimentaire, non comestible.	Die mit dem Symbol gekennzeichneten Produkte sind aus lebensmitteleuglichem Material, nicht essbar.	Los productos que tienen el símbolo están hechos de material apto para el contacto con alimentos, no comestibles.	Os produtos com o símbolo são produzidos com material apropriado para entrar em contato com alimentos, não são comestíveis.
	Isolare la base del soggetto con pellicola alimentare prima di posizionarlo sulla superficie della torta.	Isolate the base of the subject with food film before placing on the cake or dessert.	Isoler la base du sujet avec un film alimentaire avant de le positionner sur la surface du gâteau.	Die Basis der Figur mit Lebensmittelfolie abdecken, bevor sie auf der Torte positioniert wird.	Aísle la base de la figura con film transparente antes de colocarlo en la superficie del pastel.	Isolar a base do modelo com película alimentar antes de o posicionar na superfície do bolo.
Pack:	Tipo di confezione	Type of packaging	Type emballage	Art der Verpackung	Tipo de embalaje	Tipo de embalagem
Master:	Unità di vendita	Selling unit	Unité de vente	Verkaufseinheit	Unidad de venta	Unidade de venda
	kg: Peso lordo	Gross weight	Poids brut	Brutto Gewicht	Peso bruto	Peso bruto
	g: Peso netto	Net weight	Poids net	Netto Gewicht	Peso neto	Peso líquido
L(cm):	Larghezza	Width	Hauteur	Höhe	Altura	Altura
H(cm):	Altezza	Height	Largeur	Breite	Anchura	Largura
P(cm):	Profondità	Depth	Profondeur	Tiefe	Profundidad	Profundidade
*	Pesi e misure possono subire lievi variazioni	Weights and sizes can slightly change	Poids et mesures peuvent subir de légères variations	Gewichte und Abmessungen können leicht schwanken	Pesos y medidas pueden sufrir ligeras variaciones	Pesos e medidas podem sofrer pequenas variações

SIMBOLI E ABBREVIAZIONI

Symbols and abbreviations | Symboles et abréviations | Symbole und Abkürzungen | Símbolos y abreviaciones | Símbolos e abreviações



In blister appendibile | In blister pack with hanging slot
En blister suspendu | In Verpackung zum Aufhängen
En blister colgante | Em blister de pendurar



In scatola finestrata | Packed in window box
Emballé en boîte fenêtrée | Verpackt in Box mit Sichtfenster
En caja con ventana | Em caixa com janela



In barattolo | In pot
En boîte | In Dosen
En bote | Em frasco



Scansiona il QR Code per vedere il video del prodotto

Scannen Sie den QR-Code, um das Video zu schauen

Scan the QR Code to view the product video

Escanear el Código QR para ver el vídeo del producto

Scannez le Code QR pour voir le vidéo du produit

Digitalizar o Código QR para visualizar o vídeo do produto



Non solo prodotti



Nel corso del **2019** Moddecor ha messo a punto un programma di consulenze mirate presso il tuo laboratorio. **Una squadra di tecnici dimostratori** al servizio del professionista con un pacchetto di **Format specifici** dedicati alla pasticceria moderna e tradizionale.

Contatta il tuo agente di zona, oppure scrivi a **marketing@moddecor.it**, per scoprire i nuovi Format studiati per il periodo invernale e natalizio!

During 2019 Moddecor has scheduled a series of Demos tailored to our foreign customers needs. During these moments, our team of technicians will show all techniques and how to use Moddecor products.



Impara a decorare una torta in panna in modo **unico ed innovativo!**

Scegli fra il corso in sede **Moddecor** della durata di **2 giorni**, oppure contatta il tuo agente di zona per scoprire come effettuare il corso **one to one** presso il tuo laboratorio con il nostro docente!

Learn how to decorate a cream cake with an exclusive style! Get in touch with your sales agent or our Customer Care and ask for further information.



HOTLINE



Manca poco a Natale ed hai dimenticato di ordinare le decorazioni Moddecor? Nessun problema! Contattaci e riceverai il tuo ordine in pochissimo tempo!

Did you forget to send your order for Christmas? Don't worry! Get in touch with our Customer Service or your sales agent to know how to accelerate the delivery!

Ordini effettuati entro le ore 12.00 del giorno precedente. No minimo d'ordine.
Spese di trasporto a carico del cliente:

- 16€ (fino a 8kg)
- 19€ (da 8,1kg a 12kg)
- 28€ (da 12,1kg a 22kg)

Consegriamo la merce nel tuo negozio in:

- 24h Capoluoghi
- 48h tutta Italia
- 72h Isole

Chiama il numero verde:



Moddecor non è solo prodotto, formazione e servizio.

Un team dedicato lavora per rendere i vostri acquisti ancor più vantaggiosi tramite numerose promozioni legate a festività e periodi particolari!

Contatta il tuo agente di zona e registrati al nostro sito **www.moddecor.it** per ricevere le offerte aggiornate via newsletter!

Moddecor is not only product, know how and service. A dedicated team is working to make your purchases even more interesting through promotions linked to special occasions! Get in touch with your sales agent to have further information on current special offers!



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Natale&Cioccolato 2019

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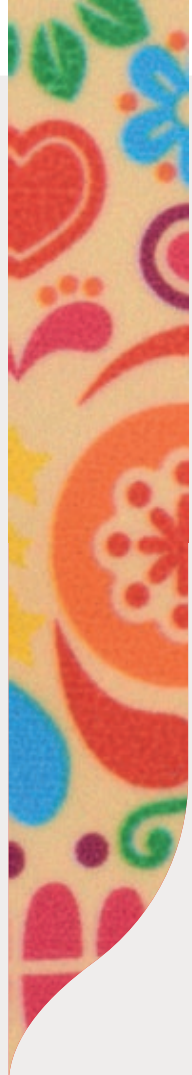
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Halloween

Halloween



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Choco blister

Blister Chocolate Decorations • Décorations de chocolat en blister • Schoko-Dekore (in Gießform)
Choco blister • Choco blister





35339

■ ■ ■ 12 -  - 2,5g - cm: L2,5/4xH3/3,7 - pz: 72(24x3) - 



35338

■ ■ ■ 6 -  - 3g - cm: Ø3,8 - pz: 72(24x3) - 





Choco blister

Blister Chocolate Decorations • Décorations de chocolat en blister • Schoko-Dekore (in Gießform)
Choco blister • Choco blister





35231

■ ■ ■ 6 -  - 3g - cm: Ø3,8 - pz: 48(24x2) -  





35232

■ ■ ■ 6 -  - 1g - cm: Ø2,2 - pz: 120(60x2) - 



35233

■ ■ ■ 4 -  - 6g - cm: Ø2,8 - pz: 96(32x3) - 

Choco chablon

Thin Chocolate Plaques • Plaquettes chocolat fines • Gebrauchsfertige Schokoladendekore
 Decoraciones de chocolate superfino • Decorações de chocolate finas



34839

■ ■ ■ 10 - ◆

cm: Ø3,9/L5,8

pz: 40set(10x4) - (GF)

1set = 2pz

1cf = 80pz



35137

◆ - cm: L4xH4,9

pz: 72(18x4) - (GF)



Decorazioni di cioccolato in rilievo

Embossed chocolate plaques • Décorations de chocolat en relief • Relief-Schoko-Dekore
Decoraciones de chocolate en relieve • Decorações de chocolate em relevo



35230

■ ■ ■ 5 - ◆ - 7g - cm: Ø4,8 - pz: 30(15x2) - (GF)



35155

■ ■ ■ 3 - ◆ - 8g - cm: L4,8 - pz: 30(15x2) - (GF) (V)



L2,7xH3cm



L4xH3,2cm

35319 **NEW**

2 - - pz: 84

35320 **NEW**

- cm: L4xH4 - pz: 72





Soggettini in zucchero e gelatina

Sugar and jelly figurines • Sujets en sucre et gelée • Zucker und Gelatine Figuren • Figuras de azúcar y gelatina • Bonequinhos de açúcar e geleia



17127

●●● A - ■■■ 3 - cm: L4,2/4,7xH4/4,5 - pz: 24 - mat: GE/ZU -

17119

●●● A - ■■■ 3 - cm: L3,5xH4
pz: 30 - mat: GE/ZU - -



17120

●●● A - ■■■ 5

cm: Ø2,5/3xH4,2/5,5

pz: 30 - mat: GE/ZU - -



17118

●●● A - ■■■ 4 - cm: L3,5xH3,8/4,5 - pz: 40 - mat: GE/ZU - ☒



17128

●●● A - ■■■ 3 - cm: L6/6,5xH5,5/7xP4,5/5 - pz: 12 - mat: GE/ZU - ☒



17094

●●● A - ■■■ 3 - cm: L6/6,8xH6/7xP5 - pz: 12 - mat: GE/ZU - ☒



Soggettini in zucchero

Sugar figurines • Sujets en sucre • Zuckerfiguren • Figuras de azúcar • Bonequinhos de açúcar



17125

●●● A - ■■■ 4 - cm: L4xH4,8/6 - pz: 40 - mat: ZU -

17126

cm: Ø4xH5,7

pz: 24 - mat: ZU -



17103

cm: Ø5,5xH6

pz: 12 - mat: ZU -



13pz



13pz



14pz

17003

●●● A - ■■■ 3

cm: L3,5xH4,5/5xP2,5

pz: 40 - mat: ZU -



17099

●●● A - ■■■ 4

cm: L2,5/4,5xH3,5xP1,5/2,3

pz: 24 - mat: ZU - ☒



17107

●●● A - ■■■ 3

cm: L3,5xH3,7xP2,3

pz: 24 - mat: ZU - ☒



17095 - ●●● A - ■■■ 3 - cm: L7xH6/6,5xP4 - pz: 12 - mat: ZU - ☒



17000

cm: Ø1 - pz: 6(84g) - mat: ZU - ☒

! Ø1cm



15118

cm: Ø4,2xH6,5

pz: 24 - mat: ZU - ☒



Soggetti decorativi

Decorative figurines • Décors sujets • Dekorfiguren • Figuras decorativas • Figuras decorativas



17113

●●● A - ■■■ 3

cm: Ø3 - pz: 96 - mat: ☆

Soggettini in zucchero

Sugar figurines • Sujets en sucre • Zuckerfiguren • Figuras de azúcar • Bonequinhos de açúcar



17129

●●● A - ■■■ 3

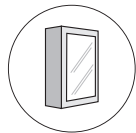
cm: L3xH2/3 - pz: 48

mat: ZU - Ⓞ



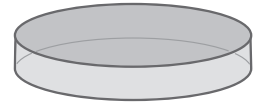
Attrezzature

Equipment • Equipement • Werkzeuge • Utensilios • Utensílios



17109

cm: Ø5xH3,5 - pz: 6Set(88pz) - mat: CT



* Con tappo satinato
With frosted cap
mat: PL

17098*

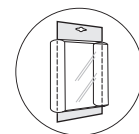
cm: L5,2xH7,2

cc. 110ml

pz: 36 - mat: VT

Tagliapasta

Multipurpose cutters • Coupe-pâte polyvalent • Vielzweck-Ausstecher • Cortador doble • Cortador de pasta Multiuso



30727

●●● A - ■■■ 2

cm: L6/7,5xH7/8

pz: 1Blister(2pz) - mat: PL





Vestibiscotti

Cookie dress • Habit-biscuits • Vorgestanztes Zuckerpapier • Vistegalleta • Veste bolacha

Dolci decorazioni pronte all'uso per biscotti e torte

Ready-to-use sweet decorations for cookies and cakes
Douces décorations prêtes à l'emploi pour biscuits et gâteaux
Gebrauchsfertige süße Dekore für Kekse und Torten
Dulces decoraciones para galletas y tartas, listas para usar
Decorações doces para bolacha e bolo pronta para usar



2pz

L5,7xH8,1cm



2pz



L7,3xH6cm
5pz

17130

●●● A - ■■■ 3

pz: 12BlisterA4(9pz)

mat: ZU -



Prodotti da banco

Ready to sell products • Produits prêts à vendre • Geschenkartikel
 Productos de impulso • Productos prontos para vender

Lecca lecca in cioccolato al latte

Milk Chocolate lollipops • Sucettes en chocolat au lait
 Lutscher aus Milkschokolade • Piruleta de chocolate con leche
 Chupas de chocolate com leite



35340

■ ■ ■ 6 - ◆ - 20g

cm: Ø5 - pz: 24(12x2)



35g



17131

■ ■ ■ 2 - ◆ - 35g

cm: H15/16,5 - pz: 18 - (GF) (V)



Borsetta Dolcetto o Scherzetto?

“Trick or treat” bag • Sac “un bonbon ou un sort?” • « Süßes-oder-Saures ? » Tasche
Bolso “Truco o trato” • Bolsa “Doçura ou travessura”



17122

cm: Ø12xH11 - pz: 12 - mat: ST



17121

cm: L17xH11,5xP8,5

pz: 12 - mat: ST



Confeziona la tua borsetta “Dolcetto o Scherzetto”

con i prodotti da banco
Modecor!





Negozi Party

Party shops • Magasins d'articles de fête • Party Deko und Zubehör Geschäfte
Tiendas Party • Artigos de Festa

TAGLIAPASTA PER BISCOTTI

Cookie cutters • Coupe-pâte pour biscuits • Ausstecher für Kekse • Cortapastas para galletas
Cortador de pasta para bolacha



91023

4Blister(6pz) - mat: MT



L8,8xH8cm

L4xH10cm



L9,8xH9,5cm



L5,7xH5cm



L10xH3cm



L3xH7,8cm



Cod.	Pack	pz	*	L* (cm)	H* (cm)	P* (cm)	ean code
91023	Master	4blister	0,71kg	23,5	11	16,5	8019447336698
-	Blister	6	648g	15,5	22,3	2	8019447336704



Negozi Party

Party shops • Magasins d'articles de fête • Party Deko und Zubehör Geschäfte
Tiendas Party • Artigos de Festa

DECORAZIONI PER DOLCI

Cake decorations • Décorations pour gâteaux • Dekore für Torten • Decoraciones para tartas
Decorações para bolo



90017

●●● A - ■■■ 3 - cm: Ø3 - pz: 12Blister(6pz) - mat: ☆

Cod.	Pack	pz	*	L* (cm)	H* (cm)	P* (cm)	ean code
90017	Master	12Blister	0,5kg	27,5	9	17	8019447336100
-	Blister	6	10,5g	9	12	1,5	8019447336117

DECORAZIONI IN ZUCCHERO

Sugar decorations • Décorations en sucre • Streudekore • Azucarillos • Decorações de açúcar



Riutilizza il vasetto in vetro!

Reusable glass jar!

90319

cm: L1xH0,8 - pz: 8jar(50g) - mat: ZU -



Cod.	Pack	pz	*	L* (cm)	H* (cm)	P* (cm)	ean code
90319	Master	8jar	1,49kg	12	7,5	25,3	8019447342477
-	Jar	-	50g	5	7,5	5	8019447342491

Negozi Party

Party shops • Magasins d'articles de fête • Party Deko und Zubehör Geschäfte • Tiendas Party • Artigos de Festa

KIT PASTA MODELLABILE

Kit modelling paste • Kit Pâte à sucre modelable • Modellierfondant Kit • Kit Pasta moldeable • Kit Pasta moldável



I colori di Halloween!

Halloween colours!



4x
100g



90804

pz: 10Box(4pz) - mat: ZU -

- BIANCO
- ARANCIO
- NERO
- LILLA

Cod.	Pack	pz	*	L* (cm)	H* (cm)	P* (cm)	ean code
90804	Master	10box	4,3kg	33	12,8	23,8	8019447342293
-	Box	4	400g	11,5	12,5	4,5	8019447342309

PASTA MODELLABILE

Modelling paste • Pâte à sucre modelable
Modellierfondant • Pasta moldeable • Pasta moldável



LILLA

90803V - g: 100

pz: 8 - mat: ZU -



ARANCIO

90803Q - g: 100

pz: 8 - mat: ZU -



100g



Cod.	Pack	pz	*	L* (cm)	H* (cm)	P* (cm)	ean code
90803Q	Master	8	1kg	19	3,5	19	8019447342354
-	Flowpack	1	100g	6	3	15,5	8019447342361
90803V	Master	8	1kg	19	3,5	19	8019447342378
-	Flowpack	1	100g	6	3	15,5	8019447342385



Christmas

Valata



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Choco blister

Blister Chocolate Decorations • Décorations de chocolat en blister • Schoko-Dekore (in Gießform)
Choco blister • Choco blister



35341

■ ■ ■ 12 - - 2,2g - cm: L2,7/3,2xH3/3,5 - pz: 96(24x4) -



35147

■ ■ ■ 20 - - 1,2g - cm: Ø2,3/L1,8xH2,5

pz: 80(40x2) -





Choco blister

Blister Chocolate Decorations • Décorations de chocolat en blister • Schoko-Dekore (in Gießform)
Choco blister • Choco blister



35345

■ ■ ■ 5 - ◆ ◆ - 5,7g

cm: Ø5,7 - pz: 40(10x4)



35354

◆ ◆ - 4,6g - cm: L3,5xH3,5 - pz: 72(24x3) - (GF)



35318 NEW

◆ ◆ - cm: L5,2xH7 - pz: 16 - (GF)



35342

◆ ◆ - 6,2g - cm: L5,3xH7,3 - pz: 40(8x5) - (GF)





Choco blister

Blister Chocolate Decorations • Décorations de chocolat en blister • Schoko-Dekore (in Gießform)
Choco blister • Choco blister



35343

■ ■ ■ 4 - ◆ - 7,5g

cm: L3,5xH5/5,5

pz: 80(16x5) - (GF)



34124

■ ■ ■ 4 - ◆ - 1,8g

cm: Ø3,2

pz: 96(32x3) - (GF)



34126

■ ■ ■ 2 - ◆ - 3,5g - cm: L7xH3 - pz: 60(12x5) - (GF)





Choco blister

Blister Chocolate Decorations • Décorations de chocolat en blister • Schoko-Dekore (in Gießform)
Choco blister • Choco blister



35346 - ■■■ 3 - ◆ - 15g - cm: L8xH6,5 - pz: 24(6x4) - (GF)



34951

◆ - 21,6g - cm: L8xH6,5 - pz: 24(6x4) - (GF)

Stampo per tronchetto

Mould for yule log • Moule pour bûche • Form für Buche • Molde para tronco • Molde para tronco



30063

cm: L30xH8xP6,5

pz: 6 - mat: PL

Choco blister

Blister Chocolate Decorations • Décorations de chocolat en blister • Schoko-Dekore (in Gießform)
Choco blister • Choco blister



35240

■ ■ ■ 5 - ◆ - 3,8g - cm: H4,8

pz: 60(15x4) - (GF)



35305

◆ - 3g - cm: Ø3,8

pz: 48(24x2) - (GF)



35241

◆ - 4g - cm: Ø3,8 - pz: 72(24x3) (GF)



34609

◆ - 15,2g

cm: L5xH6 - pz: 36 - (GF)



35239

◆ - 9g - cm: L4,6xH6

pz: 40(8x5) - (GF)



Choco blister

Blister Chocolate Decorations • Décorations de chocolat en blister • Schoko-Dekore (in Gießform)
Choco blister • Choco blister



35026

■ ■ ■ 3 - ◆ - 8g

cm: L5,2xH4,8

pz: 96(12x8) - (GF)



35148

■ ■ ■ 5 - ◆ - 7g - cm: L2,2xH10

pz: 40(10x4) - (GF)



34952

■ ■ ■ 6 - ◆ - 4g - cm: L3,8

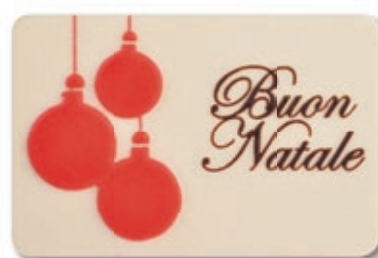
pz: 72(24x3) - (GF)

Decorazioni di cioccolato in rilievo

Embossed chocolate plaques • Décorations de chocolat en relief • Relief-Schoko-Dekore
Decoraciones de chocolate en relieve • Decorações de chocolate em relevo



35330 NEW - ■■■ 3 - ◆ - cm: L4,9 - pz: 48



35327 NEW - ◆ - cm: L6xH4,5 - pz: 48

35329 NEW - ◆ - cm: L5xH3,3 - pz: 50





Choco blister

Blister Chocolate Decorations • Décorations de chocolat en blister • Schoko-Dekore (in Gießform)
Choco blister • Choco blister



35344

■ ■ ■ 5 - ◆ - 5,7g

cm: Ø5,7

pz: 40(10x4) - (GF)



35350

■ ■ ■ 2 - ◆ - 6,5g

cm: L6,2xH3

pz: 48(12x4) - (GF)



35349

◆ - (GF)





Choco blister

Blister Chocolate Decorations • Décorations de chocolat en blister • Schoko-Dekore (in Gießform)
Choco blister • Choco blister



35351

■ ■ ■ 4 - ◆ - 4g - cm: L6xH2,8

pz: 48(12x4) - (GF)



35352

◆ - 3g - cm: L4,7xH2,8 - pz: 48(24x2) - (GF)



35353

■ ■ ■ 8 - ◆ - 3,5g - cm: L8xH1,5 - pz: 96(24x4) - (GF)



Choco chablon

Thin Chocolate Plaques • Plaquettes chocolat fines • Gebrauchsfertige Schokoladendekore
Decoraciones de chocolate superfino • Decorações de chocolate finas



35138

■ ■ ■ 10 - ◆ - cm: Ø3,9/L5,8

pz: 40set(10x4) - (GF)

1set = 2pz

1cf = 80pz





Choco chablon

Thin Chocolate Plaques • Plaquettes chocolat fines • Gebrauchsfertige Schokoladendekore
Decoraciones de chocolate superfino • Decorações de chocolate finas



35356

◇ - cm: L2,8 - pz: 200(40x5) - GF



35357

◇ - cm: L3,3xH6,2 - pz: 120(24x5) - GF



35358

◇ - cm: L9 - pz: 76(19x4) - GF



Choco blister

Blister Chocolate Decorations • Décorations de chocolat en blister • Schoko-Dekore (in Gießform)
Choco blister • Choco blister



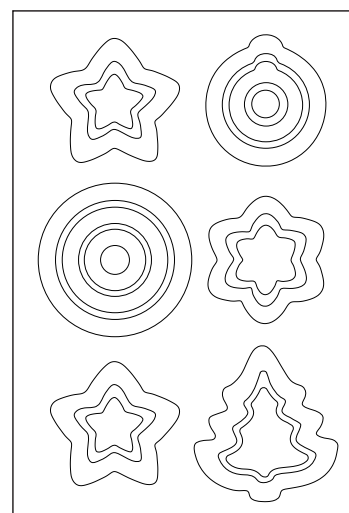
35355

◆ - 48g/kit - cm: 1:1

pz: 6Kit -



Kit completo
Full kit



35363

■ 4 - ◆ - 6g - cm: Ø2,8 - pz: 96(32x3) -



35364

■ 4 - ◆ - 12g - cm: Ø3,5 - pz: 48(24x2) -



Choco chablon

Thin Chocolate Plaques • Plaquettes chocolat fines • Gebrauchsfertige Schokoladendekore
Decoraciones de chocolate superfino • Decorações de chocolate finas



1Kit=5pz

1conf=125pz

35386 NEW - cm: Ø2,3/2,7/3,2/4,2/4,5 - pz: 25Kit(5x5) -

Choco blister

Blister Chocolate Decorations • Décorations de chocolat en blister • Schoko-Dekore (in Gießform)
Choco blister • Choco blister



35418 NEW

- 5g - cm: Ø3 - pz: 48(24x2) -



35408 NEW

- 5g - cm: Ø3 - pz: 48(24x2) -





Choco blister

Blister Chocolate Decorations • Décorations de chocolat en blister • Schoko-Dekore (in Gießform)
Choco blister • Choco blister



35365
◆ - 11g - cm: Ø3xH3,5
pz: 48(24x2) - GF



35360I
◆ - 6g - cm: Ø2,8
pz: 96(32x3) - GF



35361I
◆ - 12g - cm: Ø3,5
pz: 48(24x2) - GF



35366
■ ■ ■ 2 - ◆ - 12g
cm: Ø3xH3
pz: 48(24x2) - GF



35360D
◆ - 6g - cm: Ø2,8
pz: 96(32x3) - GF



35361D
◆ - 12g - cm: Ø3,5
pz: 48(24x2) - GF





Choco blister

Blister Chocolate Decorations • Décorations de chocolat en blister • Schoko-Dekore (in Gießform)
Choco blister • Choco blister



34421

■ ■ ■ 8 - ◆ - 6g

cm: Ø2,8

pz: 96(32x3) - (GF)



35160

■ ■ ■ 8 - ◆ - 12g

cm: Ø3,5

pz: 48(24x2) - (GF)

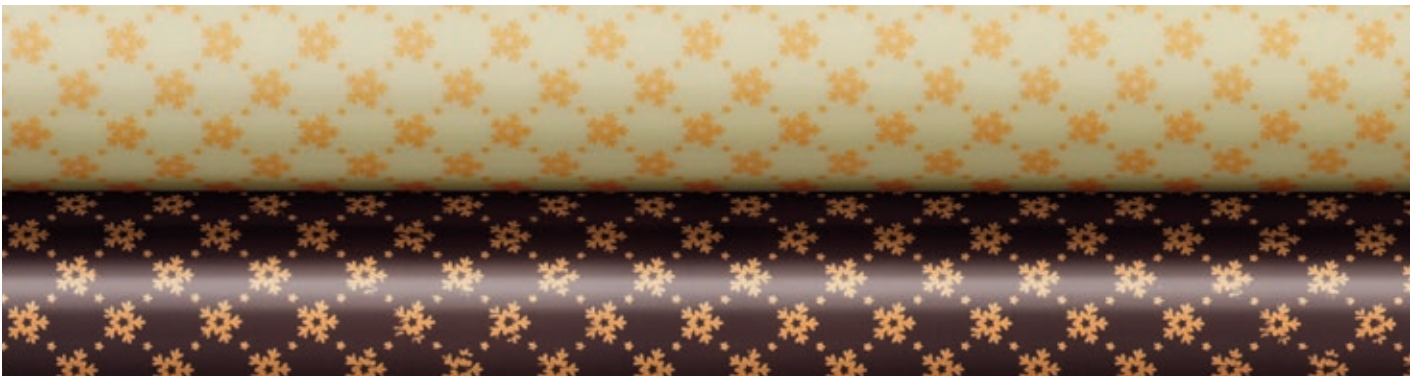


35236

◆ - 12g - (GF)

Trasferelli

Transfer sheets • Transferts • Schoko-Abziehfolien • Transfers • Transfere





Trasferelli

Transfer sheets • Transferts • Schoko-Abziehfolien • Transfers • Transfere



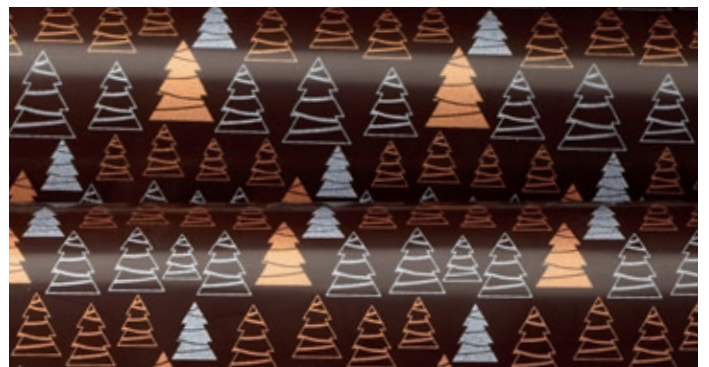
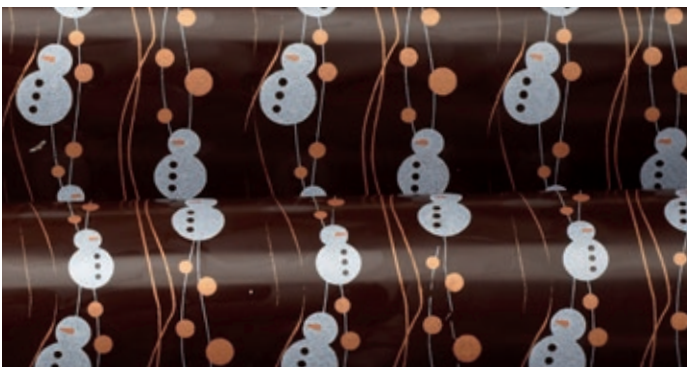
81340 - cm: L30xH40 - pz: 12 - (GF) (S)



81342 - cm: L30xH40 - pz: 12 - (GF)



81343 - ■■■ 2 - cm: L30xH40 - pz: 24 - (GF) (S)



81345 - ■■■ 4 - cm: L30xH40 - pz: 24 - (GF)





Blister per tavolette personalizzabili

Blister for customized chocolate bars



2

Smodella

Riempi 1



3

Confeziona

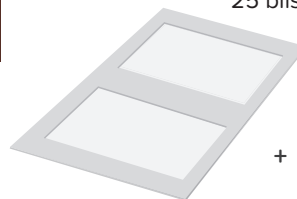
Blister vuoti da riempire con il cioccolato che vuoi tu!

Colore di stampa della personalizzazione: bianco

Peso prodotto finito: 100g ca.

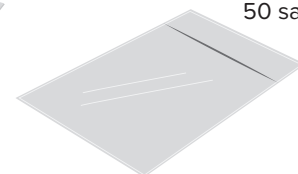


25 blister=50 impronte



+

50 sacchetti



= 50 Set

Crea la tua personalizzazione!

1 Inviaci il tuo logo in formato .eps o .jpg (no FOTO/FAX).

Attenzione all'ingombro massimo indicato a pag.52

2 Scegli la grafica che preferisci fra **A-B-C-D**

3 Invia la richiesta tramite il nostro agente, via mail, oppure utilizza il modulo allegato al listino

4 Modcor ti invierà la proposta grafica in digitale della personalizzazione da te indicata per approvazione

(per consegna entro il 30/11, approvazione bozza da parte del cliente entro il 15/10)





Blister per tavolette personalizzabili

Blister for customized chocolate bars



**Il tuo logo
inserito qui**

MISURA DELLA
PERSONALIZZAZIONE
PER TUTTE LE
GRAFICHE
L4,5xH2,2cm

Grafica A

◇ - cm: L15xH10xP0,6 - pz: 50Set



Grafica B

Blister per tavolette personalizzabili

Blister for customized chocolate bars



Grafica C

◇ - cm: L15xH10xP0,6 - pz: 50Set



Grafica D



Prodotti da banco

Ready to sell products • Produits prêts à vendre • Geschenkartikel • Productos de impulso
Productos prontos para vender

Smart choc in cioccolato al latte

Milk chocolate Smart Choc • Smart Choc en chocolat au lait • Smart Choc aus Milkschokolade
Smart Choc de chocolate con leche • Smart Choc de chocolate com leite



55g/pz

1Set=

+



CT

L6,5xH2,5xP13cm

35243

pz: 12Set -

Cucchiaini in cioccolato al latte

Milk chocolate spoons • Petites cuillères en chocolat au lait • Löffel aus Milkschokolade
Cucharitas de chocolate con leche • Culherinha de chocolate com leite

7g/pz

1Set =



+



CT

L12xH2xP10,5cm

35149

pz: 16Set -





! **Rendi unica
la tua vetrina!**
Amazing Christmas
showcase

**Dettagli in
cioccolato a rilievo**

Relief chocolate details!

35334

◆◆ - 285g - cm: Ø14xH12

pz: 1 -

Cartolina auguri in cioccolato al latte

Milk chocolate postcard • Carte de vœux en chocolat au lait • Grußkarten aus Milkschokolade
Postal de Navidad, de chocolate con leche • Postal de chocolate de leite

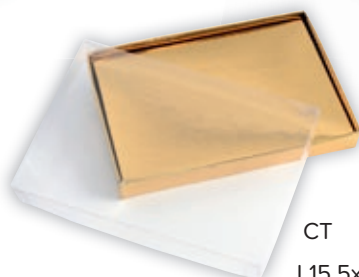


◆ 50g/pz

1Set=



+



CT

L15,5xH2xP10,5cm

34977

■ 2 - pz: 10Set -



Prodotti da banco

Ready to sell products • Produits prêts à vendre
Geschenkartikel • Productos de impulso
Productos prontos para vender



Lecca lecca in cioccolato al latte

Milk Chocolate lollipops • Sucettes en chocolat au lait
Lutscher aus Milchsokolade • Piruleta de chocolate con leche
Chupas de chocolate com leite



35367

■ ■ ■ 6 - ◆ - 20g

cm: Ø5 - pz: 24(12x2)

! 20g



14775

■ ■ ■ 2 - ◆ - 35g

cm: H15,5

pz: 18 -



! 35g



! 10g

14776

■ ■ ■ 4 - ◆ - 10g - cm: Ø2,5xH5 - pz: 24 - (GF) (V)



**Estrema cura
nei dettagli!**
Extreme precision
in details



35333 **NEW**

◆ - cm: L3,5xH5xP3,5 - pz: 24 - mat: SC - (V)



Borsetta Babbo Natale

Santa Claus bag • Sac Père Noël • Weihnachtsmann Tasche
Bolso Papá Noel • Saco Pai Natal

14742

cm: L14xH18xP7

pz: 12 - mat: ST



! **Confeziona la tua
borsetta “Babbo Natale”**
con i prodotti da banco Moddecor!



Decorazioni in cialda

Wafer decorations • Décorations en azyme • Oblaten Dekore • Decoraciones de oblea • Decorações de obreia



14481 - cm: L10xH8 - pz: 46 - mat: WF -



14327

cm: H4,7 - pz: 1000

mat: WF -



14471 - cm: Ø7 - pz: 70 - mat: WF -



13017

●●● A - ■■ 4

cm: L8xH5,5xP5

pz: 24 - mat: WF -





Decorazioni in zucchero

Sugar decorations • Décorations en sucre • Zucker Dekore
Decoraciones de azúcar • Decorações de açúcar



14763

●●● A - ■■■ 6

cm: L3/5xH3,5/5

pz: 72 - mat: ZU -



14487


●●● A - ■■■ 2 - cm: Ø4,5xH6 - pz: 40(20x2) - mat: BS/ZU -



14719

●●● A - ■■■ 2

cm: L4xH5,5


pz: 80 - mat: ZU - 



14651

●●● A - ■■■ 4

cm: Ø2,5

pz: 120 - mat: ZU - 



14762

cm: Ø4,5 - pz: 60

mat: ZU - 



L2,5xH3cm



L2,3xH3cm



L3xH3cm



L3xH3cm

14766

●●● A - ■■■ 4

pz: 128

mat: ZU -  



Decorazioni in zucchero

Sugar decorations • Décorations en sucre • Zucker Dekore
Decoraciones de azúcar • Decorações de açúcar



14758

●●● A - ■■■ 3 - cm: L2,2/3,8xH3/3,3 - pz: 48 - mat: ZU - (GF)



14759

●●● A - ■■■ 3 - cm: L2,5/3xH3/3,5 - pz: 48 - mat: ZU - (GF)



14773 - (GF)



14761

●●● A - ■■■ 2
cm: Ø6 - pz: 50
mat: ZU - (GF)



14760

●●● A - ■■■ 2 - cm: L5,3xH8,5
pz: 50 - mat: ZU - (GF)





Soggettini in zucchero e gelatina

Sugar and jelly figurines • Sujets en sucre et gelée • Zucker und Gelatine Figuren
Figuras de azúcar y gelatina • Bonequinhos de açúcar e geleia



14764 - ●●● A - ■■■ 3 - cm: Ø3,7xH5,5 - pz: 24 - mat: GE/ZU - ©



14705 - ●●● A - ■■■ 4 - cm: L4/5xH4,5/5,5xP3/3,8 - pz: 40 - mat: GE/ZU - ©



14359 - ●●● A - ■■■ 5 - cm: H4,5 - pz: 50 - mat: GE/ZU - ©



L4,5xH3,5cm - 7pz





L2,5xH3,5cm - 8pz



Ø2,5xH4,5cm - 7pz



L4,5xH5cm - 8pz

14765 - ●●● A - ■■■ 4 - pz: 30 - mat: GE/ZU -  

14729

cm: L2,5xH2,5

pz: 48 - mat: GE/ZU



14747


●●● A - ■■■ 2

cm: L4xH5,5

pz: 30 - mat: GE/ZU



14010

●●● A - ■■■ 7 - cm: L3,5xH3 - pz: 70(35x2) - mat: GE/ZU - 





Soggettini in zucchero e gelatina

Sugar and jelly figurines • Sujets en sucre et gelée • Zucker und Gelatine Figuren
Figuras de azúcar y gelatina • Bonequinhos de açúcar e geleia



14331

●●● A - ■■■ 7 cm: L2xH3,5xP2

pz: 70(35x2) - mat: GE/ZU -  



14749

●●● A - ■■■ 3 - cm: Ø3xH5

pz: 30 - mat: GE/ZU -  



14745

●●● A - ■■■ 2 - cm: L4xH5,5

pz: 30 - mat: GE/ZU -  



14746

●●● A - ■■■ 2 - cm: L3,5xH5,8

pz: 30 - mat: GE/ZU -  



14476

●●● A - ■■■ 10 - cm: 1:1 - pz: 12Blister(10pz) - mat: GE/ZU - ☒



14333

●●● A - cm: H4 - pz: 140(70x2) - mat: GE/ZU - ☒



14255

cm: H4,2 - pz: 48 - mat: GE/ZU - ☒



20248

●●● A - ■■■ 2 - cm: Ø4xH3,5
pz: 40 - mat: GE/ZU - ☒



Soggettini in zucchero e gelatina

Sugar and jelly figurines • Sujets en sucre et gelée • Zucker und Gelatine Figuren
Figuras de azúcar y gelatina • Bonequinhos de açúcar e geleia



14330

●●● A - ■■■ 2 - cm: L3,3xH3/3,8xP2,5/2,8

pz: 96(24x4) - mat: GE/ZU -



14387

●●● A - ■■■ 4 - cm: L6,5xH5,5/6

pz: 36(12x3) - mat: GE/ZU -



14748

●●● A - ■■■ 3

cm: L4xH4,5 - pz: 30

mat: GE/ZU -

Soggettini in zucchero

Sugar figurines • Sujets en sucre • Zuckerfiguren • Figuras de azúcar
Bonequinhos em açúcar



14767 ●●● A - ■■■ 4 - cm: L6/7,5xH5,5/6xP3/4 - pz: 20 - mat: ZU - ☒



14657

●●● A - ■■■ 2

cm: L7/8xH6xP4

pz: 20 - mat: ZU - ☒



14693

●●● A - ■■■ 3

cm: L4,5/5,5xH5,5/6,5xP2/3

pz: 40 - mat: ZU - ☒

14pz

13pz

13pz



Soggettini in zucchero

Sugar figurines • Sujets en sucre • Zuckerfiguren • Figuras de azúcar • Bonequinhos em açúcar



14770

cm: L12xH7,5xP4,5

pz: 10Set(3pz)

mat: ZU -



14698

●●● A - ■■■ 3

cm: L4/6xH5,5xP4/4,5

pz: 24 - mat: ZU -



14768 - ●●● A - ■■■ 4 - cm: L3,5/4,5xH5,5 - pz: 24 - mat: ZU -





Soggettini in zucchero

Sugar figurines • Sujets en sucre • Zuckerfiguren - Figuras de azúcar • Bonequinhos em açúcar



14704 - ●●● A - ■■■ 4 - cm: L6/7,5xH5/6,5xP3,5/4 - pz: 20 - mat: ZU - ☒



14614 - ●●● A - ■■■ 4 - cm: L3/4,5xH4/6xP3,5/6 - pz: 24 - mat: ZU - ☒

Soggetti decorativi

Decorative figurines • Sujets décoratifs
Dekorfiguren • Figuras decorativas
Figuras decorativas



14743

cm: L2,7xH4,5xP2,5

pz: 32 - mat: ☆



L6,3xH7,5xP5,5cm



Ø5,5xH6cm

14771

●●● A - ■■■ 2 - pz: 12 - mat: ZU -



14615 ●●● A - ■■■ 4 - cm: L4,5/5,5xH4/7xP3,5 - pz: 20 - mat: ZU -



14667

●●● A - cm: L3,5xH4,5xP3

pz: 24 - mat: ZU -



14686

●●● A - cm: Ø3,2xH5,8

pz: 40 - mat: ZU -



Soggettini in zucchero

Sugar figurines • Sujets en sucre • Zuckerfiguren - Figuras de azúcar • Bonequinhos em açúcar



14772 - ●●● A - ■■■ 4 - cm: L3,5/4,5xH4,5/6 - pz: 24 - mat: ZU -



14666 - ●●● A - ■■■ 4 - cm: L4/6xH5,5/6,5xP3/4 - pz: 24 - mat: ZU -



19004

●●● A - ■■■ 3

cm: L2,5/3,7xH2,8/4xP3,5/4,5

pz: 24 - mat: ZU -



14722

●●● A - ■■■ 2

cm: L4,5/5xH7/7,3xP2,5/3,8

pz: 12 - mat: ZU -



14717

●●● A - ■■■ 2

cm: L4/6xH6xP3

pz: 24 - mat: ZU -



14721 - ●●● A - ■■■ 3 - cm: L4,5/5,5xH6/6,5xP2,5/4,5 - pz: 24 - mat: ZU -



14534

●●● A - ■■■ 2

cm: L8xH6,5

pz: 20 - mat: ZU -



Soggettini in zucchero

Sugar figurines • Sujets en sucre • Zuckerfiguren - Figuras de azúcar • Bonequinhos em açúcar



L2,5xH1,5xP3,5cm

14769

●●● A - ■■■ 3

cm: L3,5xH5,5 - pz: 48

mat: ZU -



14421

●●● A - ■■■ 5 - cm: H2/5

pz: 60 - mat: ZU -



14490

cm: L6xH5xP4,5 - pz: 12 - mat: ZU -



14727

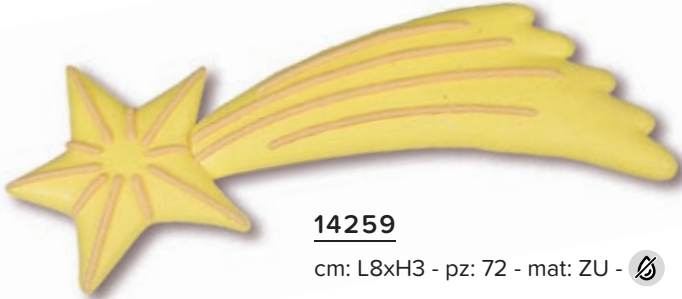
●●● A - ■■■ 2 - cm: Ø4,2xH6,5 - pz: 24 - mat: ZU -





Soggettini in zucchero

Sugar figurines • Sujets en sucre • Zuckerfiguren - Figuras de azúcar • Bonequinhos em açúcar



14259

cm: L8xH3 - pz: 72 - mat: ZU -



14728

cm: Ø5xH1

pz: 48 - mat: ZU -



14653

●●● A - cm: L1,5xH2

pz: 100(50x2) - mat: ZU -



14652

cm: Ø4,2

pz: 96 - mat: ZU -



14292

cm: H4

pz: 48 - mat: ZU -



10121

cm: Ø0,9xH0,9

pz: 384

mat: ZU -



10033

cm: Ø2xH2,5

pz: 192

mat: ZU -



10106

cm: Ø2xH2,5

pz: 192

mat: ZU -



10035

cm: Ø4,5xH3

pz: 72

mat: ZU -



20250

cm: L4,5xH2,8xP3,5

pz: 40 - mat: ZU -

Zuccherini

Sugar decorations • Petits grains en sucre • Streudekore • Azucarillos • Açúcar granulado



24690 - cm: Ø0,7 - Kg: 1 - pz: 1 mat: ZU



24584 - cm: Ø0,8



1:1



14660

●●● A - ■■■ 6

pz: 6(181g)

mat: ZU -

Decorazioni in pastigliaggio

Gum-paste decorations • Décorations en pastillage • Tragant-Dekore • Decoraciones de pasta adragante
Decorações em pastilhagem



14136

●●● A - ■■■ 4

cm: H4,5/7

pz: 210 - mat: PT -



14201

cm: H7 - pz: 64 - mat: PT -



Biglietti decorativi

Decorative Christmas cards • Cartes vœux décoratives Noël • Dekor Weihnachtskarten
Tarjetas de Navidad decorativas • Postais de Natal decorativas



14pz

14738

●●● A - ■■■ 4

cm: L8,5xH5,5

pz: 50 - mat: ☆



12pz



12pz



12pz



12pz



12pz



12pz



14pz

14737 - mat: ☆





Soggettini in plastica

Plastic figurines • Sujets en plastique • Plastik-Figuren • Figuras de plástico
Enfeites de plástico



14212

●●● A - ■■■ 5 - cm: H3,5/5

pz: 12Set(5pz) - mat: PL



14214

●●● A - ■■■ 11 - cm: H3,5/5

pz: 12Set(11pz) - mat: PL



14222

cm: H6

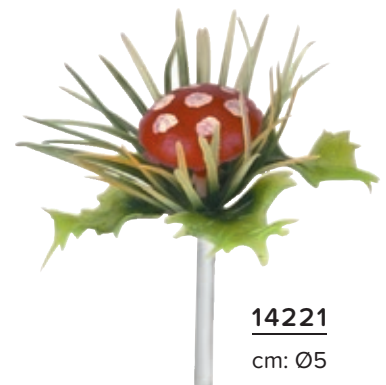
pz: 144 - mat: PL



14220

cm: Ø3,5

pz: 144 - mat: PL



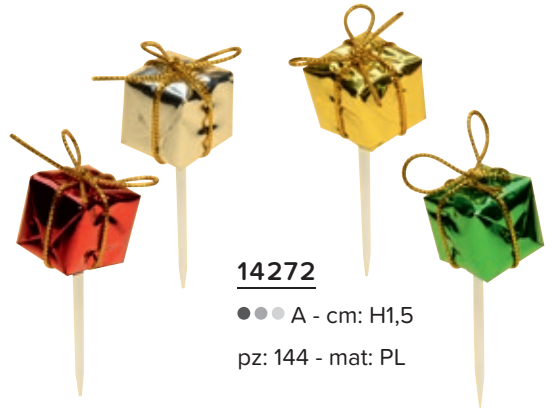
14221

cm: Ø5

pz: 144 - mat: PL



14391
cm: H5
pz: 36 - mat: PL



14272
●●● A - cm: H1,5
pz: 144 - mat: PL



14335 - ●●● A - ■■■ 6 - cm: H6,5 - pz: 48 - mat: PL



14241
cm: Ø6
pz: 144 - mat: PL



14376
●●● A - ■■■ 6
cm: H5 - pz: 24 - mat: PL

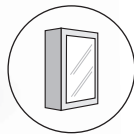


14271 - cm: Ø5 - pz: 144 - mat: PL



Attrezzature

Equipment • Equipement • Werkzeuge • Utensilios • Utensílios



14731

cm: Ø5xH3,5

pz: 6Set(88pz) - mat: CT



Vestibiscotti

Cookie dress • Habit-biscuits
Vorgestanztes Zuckerpapier • Vistegalleta
Veste bolacha

Dolci decorazioni pronte all'uso per biscotti e torte

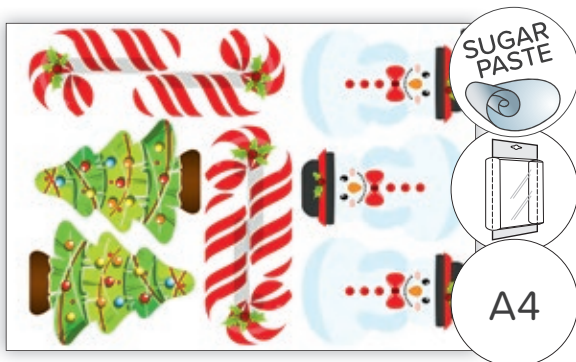
Ready-to-use sweet decorations for cookies and cakes
Douces décorations prêtes à l'emploi pour biscuits et gâteaux
Gebrauchsfertige süße Dekore für Kekse und Torten
Dulces decoraciones para galletas y tartas, listas para usar
Decorações doces para bolacha e bolo pronta para usar



L6,2xH9,9cm



L7,2xH9,8cm



14716

●●● A - ■■■ 3

pz: 12BlisterA4(9pz)

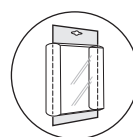
mat: ZU -



L4,9xH8,9cm

Tagliapasta

Cookie cutter • Coupe-pâte • Ausstecher • Cortapastas • Cortador de pasta



30728

cm: L6,5xH8

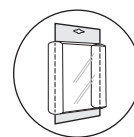
pz: 1Blister - mat: PL



30730

●●● A - ■■■ 2 - cm: Ø8,5/L7xH7

pz: 1Blister(2pz) - mat: PL



30729

●●● A - ■■■ 3

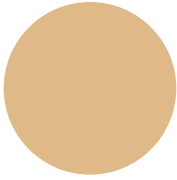
cm: L5/7xH9/10

pz: 1Blister(3pz) - mat: PL



Sottotorta

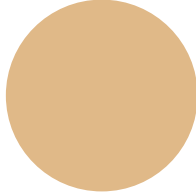
Cake board • Plateau
Tortenteller • Base para tarta
Base para bolo



304471

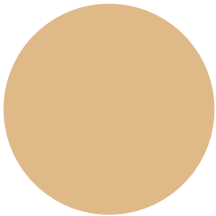
cm: Ø25xH1,2

pz:5 - mat: CT



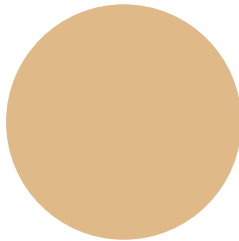
304771

cm: Ø30



304781

cm: Ø35



304791

cm: Ø40



Spessore 1,2cm

Thickness



Spessore 1,2cm

Thickness



304461

cm: L30xH1,2

pz: 5 - mat: CT



304451

cm: L35



304441

cm: L40



304431

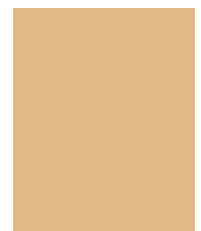
cm: L30xL40xH1,2

pz: 5 - mat: CT



304421

cm: L35xL45



304411

cm: L40xL50

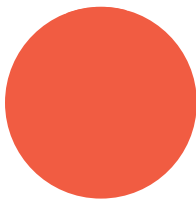


Spessore 1,2cm
Thickness



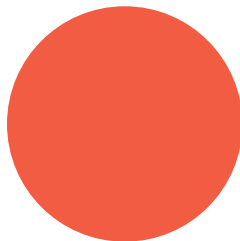
30477D

cm: Ø30xH1,2
pz: 5 - mat: CT



30478D

cm: Ø35



30479D

cm: Ø40

Nastri sottotorta Colly

Colly Ribbons • Rubans Colly • Tüllbänder Colly • Cintas Colly • Fitas Colly



NASTRO
double face 20m

25034DI

cm: H5 - pz: 20m - mat: ST - ©



Nastri in tessuto

Fabric ribbons • Rubans en tissu • Stoffbänder • Cintas de tela • Fitas de tecido

Ideale per decorare ogni tipologia di torta grazie allo strato interno in acetato che aderisce perfettamente ai bordi

Ideal for decorating any type of cake thanks to the inner layer of acetate that adheres perfectly to the sides

Idéals pour décorer tous les gâteaux, grâce à la couche interne en acétate qui adhère parfaitement aux bords

Dank der Innenschicht aus Acetat, die perfekt an den Rändern haftet, sind sie ideal zum Dekorieren von Kuchen jeder Art

Ideal para decorar todo tipo de pasteles gracias a la capa interna de acetato que se adhiere perfectamente a la superficie

Ideal para decorar qualquer tipo de bolo com à capa interna de acetato que adere perfeitamente às bordas



14756



14757



14774D



14774H



14774I

cm: H4 - pz: 20m
mat: ST/PL



**L'unico nastro in tessuto
adatto al contatto con
alimenti!**

The only foodsafe fabric ribbon!





Decorazioni di cioccolato in rilievo

Embossed chocolate plaques • Décorations de chocolat en relief • Relief-Schoko-Dekore
Decoraciones de chocolate en relieve • Decorações de chocolate em relevo



35331 **NEW** - ■■■ 2 - ◆ - cm: L4,9 - pz: 40



Choco blister

Blister Chocolate Decorations • Décorations de chocolat en blister • Schoko-Dekore (in Gießform)
 Choco blister • Choco blister



35369 - ■■■ 2 - ◆ - 6g - cm: Ø2,8 - pz: 96(32x3) - (GF)



34769
 ◆ - 3g
 cm: L4,7xH2,8
 pz: 48(24x2) - (GF)



34630
 ◆ - 3g
 cm: Ø3,8
 pz: 48(24x2) - (GF)



34551
 ■■■ 2 - ◆ - 13g
 cm: Ø2,8xH10
 pz: 28(7x4) - (GF)



34985
 ■■■ 3 - ◆ - 13g
 cm: Ø2,8xH10
 pz: 28(7x4) - (GF)



Soggetti decorativi

Decorative figurines • Sujets décoratifs • Dekorfiguren • Figuras decorativas • Figuras decorativas



15121

cm: Ø5 - pz: 30 - mat: - ☆



15122

cm: L5,2xH4,7 - pz: - 36 - mat: - ☆



15106

cm: H5,5 - pz: 144 - mat: - PL

Decorazioni in zucchero

Sugar decorations • Décorations en sucre • Zucker Dekore • Decoraciones de azúcar • Decorações de açúcar



15117

●●● A - ■■■ 4

cm: L5xH5xP4

pz: 24 - mat: ZU - ☞



15118

cm: Ø4,2xH6,5

pz: 24 - mat: ZU - ☞



Negozi Party

Party shops • Magasins d'articles de fête • Party Deko und Zubehör Geschäfte
Tiendas Party • Artigos de Festa

SPATOLE

Spatula • Spatulel • Spachtel • Espátula • Espatula



91030 NEW

●●● A - ■■■ 4

cm: H25 - pz: 12Blister

mat: PL/SL



Cod.	Pack	pz	*	L* (cm)	H* (cm)	P* (cm)	ean code
91030	Master	12Blister	1,02kg	34,5	9,5	17	8019447367944
-	Blister	1	78g	34	2	8,5	8019447367951



Negozi Party

Party shops • Magasins d'articles de fête • Party Deko und Zubehör Geschäfte
Tiendas Party • Artigos de Festa

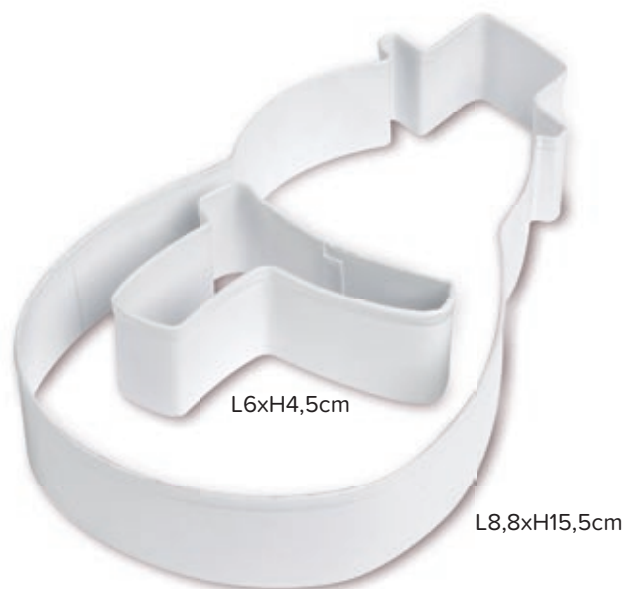
TAGLIAPASTA PER BISCOTTI

Cookie cutters • Coupe-pâte pour biscuits • Ausstecher für Kekse • Cortapastas para galletas
Cortador de pasta para bolacha



91022

4Blister (2pz) - mat: MT

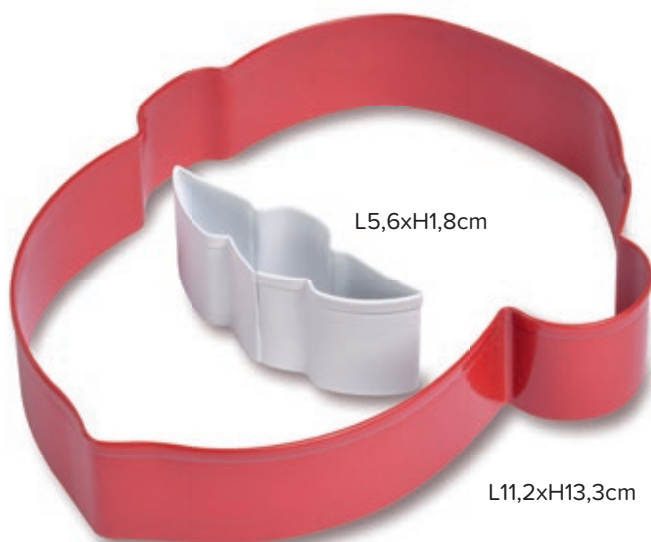


Cod.	Pack	pz	*	L* (cm)	H* (cm)	P* (cm)	ean code
91022	Master	4blister	0,38kg	22,5	13,5	13	8019447336575
-	Blister	2	82g	12,2	21,5	2,7	8019447336582



91026

4Blister (2pz) - mat: MT



Cod.	Pack	pz	*	L* (cm)	H* (cm)	P* (cm)	ean code
91026	Master	4blister	0,35kg	22,5	13,5	13	8019447336599
-	Blister	2	74g	12,2	21,5	2,7	8019447336605

Negozi Party

Party shops • Magasins d'articles de fête • Party Deko und Zubehör Geschäfte • Tiendas Party • Artigos de Festa

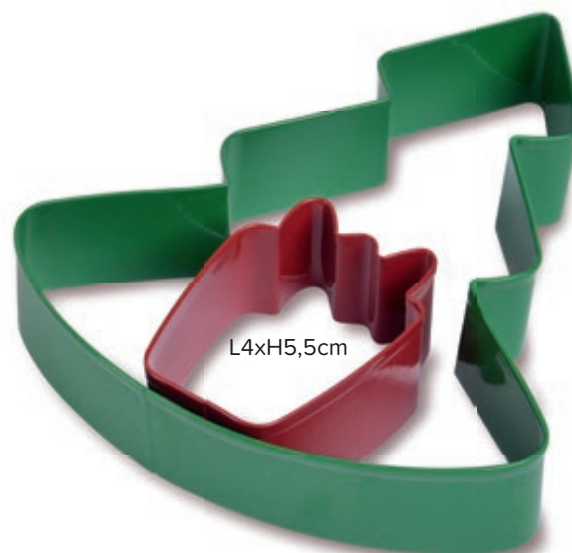
TAGLIAPASTA PER BISCOTTI

Cookie cutters • Coupe-pâte pour biscuits • Ausstecher für Kekse • Cortapasas para galletas
Cortador de pasta para bolacha



91024

4Blister (2pz) - mat: MT



L4xH5,5cm

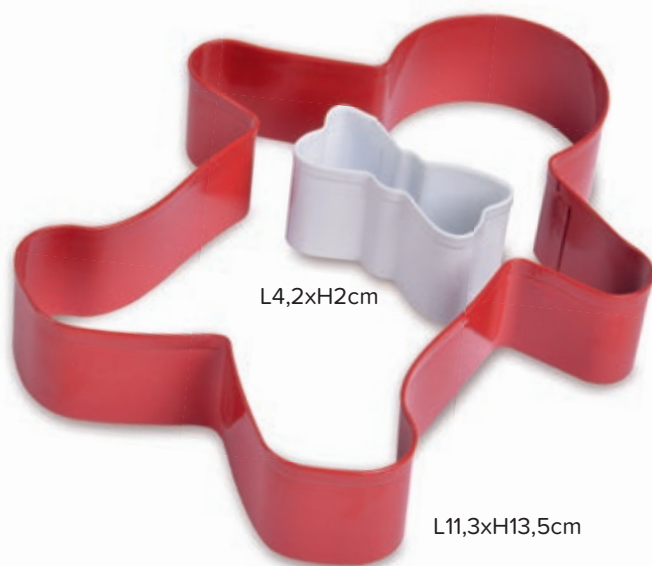
L11,3xH13,5cm

Cod.	Pack	pz	*	L* (cm)	H* (cm)	P* (cm)	ean code
91024	Master	4blister	0,36kg	22,5	13,5	13	8019447336537
-	Blister	2	78g	12,2	21,5	2,7	8019447336544



91025

4Blister (2pz) - mat: MT



L4,2xH2cm

L11,3xH13,5cm

Cod.	Pack	pz	*	L* (cm)	H* (cm)	P* (cm)	ean code
91025	Master	4blister	0,38kg	22,5	13,5	13	8019447336551
-	Blister	2	82g	12,2	21,5	2,7	8019447336568



Negozi Party

Party shops • Magasins d'articles de fête • Party Deko und Zubehör Geschäfte
Tiendas Party • Artigos de Festa

**TAGLIAPASTA PER
BISCOTTI**

Cookie cutters • Coupe-pâte pour biscuits • Ausstecher für Kekse • Cortapasas para galletas
Cortador de pasta para bolacha



91016

cm: ca H5 - 4Box (15pz) - mat: MT



Cod.	Pack	pz	*	L* (cm)	H* (cm)	P* (cm)	ean code
91016	Master	4box	0,77kg	17,5	13	17,5	8019447336612
-	Box	15	178g	8,3	12,3	8	8019447336629

Negozi Party

Party shops • Magasins d'articles de fête • Party Deko und Zubehör Geschäfte • Tiendas Party • Artigos de Festa

PIROTTINI IN CARTA DA FORNO

Baking cups • Coupelles pour muffin • Muffinformen aus Backpapier • Cápsulas de papel de horno • Forma de papel



91021D






cm: Ø7 - 12Blister (50pz) - mat: CT



91021I



91021L

Cod.	Pack	pz	 *	L* (cm)	H* (cm)	P* (cm)	ean code
91021D	Master 	12blister	0,8kg	36,8	18,5	11,5	8019447336124
-	Blister 	50	45,8g	11	16	5,5	8019447336131
91021I	Master 	12blister	0,8kg	36,8	18,5	11,5	8019447336148
-	Blister 	50	45,8g	11	16	5,5	8019447336155
91021L	Master 	12blister	0,8kg	36,8	18,5	11,5	8019447336162
-	Blister 	50	45,8g	11	16	5,5	8019447336179



Negozi Party

Party shops • Magasins d'articles de fête • Party Deko und Zubehör Geschäfte
Tiendas Party • Artigos de Festa

DECORAZIONI PER DOLCI

Cake decorations • Décorations pour gâteaux • Dekore für Torten • Decoraciones para tartas
Decorações para bolo



Ø3cm

90018

cm: Ø3 - pz: 12Blister (6pz) - mat: ☆

Cod.	Pack	pz	📦*	L* (cm)	H* (cm)	P* (cm)	ean code
90018	Master	12blister	0,5kg	27,5	9	17	8019447336087
-	Blister	6	9g	9	12	1,5	8019447336094



L2,8xH3cm

L2,2xH3cm

90016

●●● A - ■■■ 3 - pz: 12Blister (6pz) - mat: ☆

Cod.	Pack	pz	📦*	L* (cm)	H* (cm)	P* (cm)	ean code
90016	Master	12blister	0,5kg	27,5	9	17	8019447336063
-	Blister	6	6g	9	12	1,5	8019447336070

Negozi Party

Party shops • Magasins d'articles de fête • Party Deko und Zubehör Geschäfte • Tiendas Party • Artigos de Festa

DECORAZIONI PER DOLCI

Cake decorations • Décorations pour gâteaux • Dekore für Torten • Decoraciones para tartas
Decorações para bolo



Ø3cm



L3xH2,5cm



L2,3xH2,8cm



90015

●●● A - ■■■ 3 - pz: 12Blister (6pz) - mat: ☆

Cod.	Pack	pz	*	L* (cm)	H* (cm)	P* (cm)	ean code
90015	Master	12blister	0,5kg	27,5	9	17	8019447336049
-	Blister	6	9g	9	12	1,5	8019447336056

DECORAZIONI IN ZUCCHERO

Sugar decorations • Décorations en sucre • Streudekore • Azucarillos • Decorações de açúcar



74g



90303

●●● A - ■■■ 4 - pz: 6jar (74g) - mat: ZU

Cod.	Pack	pz	*	L* (cm)	H* (cm)	P* (cm)	ean code
90303	Master	6	0,7kg	20,5	7,8	14	8019447336186
-	Jar	-	74g	6	7,3	6	8019447336193



Negozi Party

Party shops • Magasins d'articles de fête • Party Deko und Zubehör Geschäfte
Tiendas Party • Artigos de Festa

DECORAZIONI IN
ZUCCHERO

Sugar decorations • Décorations en sucre • Streudekore • Azucarillos • Decorações de açúcar



Riutilizza il vasetto in vetro!

Reusable glass jar!



1:1

60g

90316

cm: Ø0,7

pz: 8jar (60g)

mat: ZU



1:1

50

90317

cm: Ø0,8 - pz: 8jar (50g)

mat: ZU



1:1

60g

90318

cm: Ø0,6

pz: 8jar (60g)

mat: ZU -

Cod.	Pack	pz	*	L* (cm)	H* (cm)	P* (cm)	ean code
90316	Master	8jar	1,57kg	12	7,5	25,3	8019447342415
-	Jar	-	60g	5	7,5	5	8019447342422
90317	Master	8jar	1,49kg	12	7,5	25,3	8019447342439
-	Jar	-	50g	5	7,5	5	8019447342446
90318	Master	8jar	1,57kg	12	7,5	25,3	8019447342453
-	Jar	-	60g	5	7,5	5	8019447342460

Negozi Party

Party shops • Magasins d'articles de fête • Party Deko und Zubehör Geschäfte • Tiendas Party • Artigos de Festa

KIT PASTA MODELLABILE

Kit modelling paste • Kit Pâte à sucre modelable • Modellierfondant Kit • Kit Pasta moldeable
Kit Pasta moldável



I colori del Natale!

Christmas colours!



4x
100g

PER MODELLING
FOR MODELLING



90805

pz: 10Box(4pz) - mat: ZU -

BIANCO MARRONE ROSSO VERDE

Cod.	Pack	pz	*	L* (cm)	H* (cm)	P* (cm)	ean code
90805	Master	10	4,3kg	33	12,8	23,8	8019447342316
-	Box	4	400g	11,5	12,5	4,5	8019447342323

PASTA MODELLABILE

Modelling paste • Pâte à sucre modelable •
Modellierfondant • Pasta moldeable • Pasta moldável

BIANCO MARRONE

90803G - g: 100

pz: 8 - mat: ZU -

90803N - g: 100

pz: 8 - mat: ZU -

PER MODELLING
FOR MODELLING

100g



Cod.	Pack	pz	*	L* (cm)	H* (cm)	P* (cm)	ean code
90803G	Master	8	1kg	19	3,5	19	8019447343047
-	Flowpack	1	100g	6	3	15,5	8019447343054
90803N	Master	8	1kg	19	3,5	19	8019447342392
-	Flowpack	1	100g	6	3	15,5	8019447342408



Negozi Party

Party shops • Magasins d'articles de fête • Party Deko und Zubehör Geschäfte
Tiendas Party • Artigos de Festa

PASTE AROMATIZZANTI

Flavoring paste • Pâte aromatisante • Pistazien Aromapaste • Pasta aromatizada
Massa aromatizada

PER CREME, GELATI, SEMIFREDDI, FROLLE E LIEVITATI

For creams, ice-cream, parfait, shortcrust pastry and sponge cake
Pour crèmes, glaces, entremets glacés, pâte brisée et pâtes levées
Für Cremen, Speiseisproduktion, Parfaits, Muerbeteige und Hefeteige
Para cremas, helados, semifrios, masas quebradas y leudadas
Para cremes, gelados, semifrios, massa quebrada e pão de ló



Alta pasticceria in cucina!

Five stars pastry at home!



90g



90720

g: 90

pz: 8

mat: PR -



90721 -



90722 -



Cod.	Pack	pz	*	L* (cm)	H* (cm)	P* (cm)	ean code
90720	Master	8pz	0,96kg	19	5,5	28,3	8019447362604
-	Blister	-	90g	7,3	5,5	6,5	8019447362611
90721	Master	8pz	0,96kg	19	5,5	28,3	8019447362642
-	Blister	-	90g	7,3	5,5	6,5	8019447362659
90722	Master	8pz	0,96kg	19	5,5	28,3	8019447362666
-	Blister	-	90g	7,3	5,5	6,5	8019447362673

Negozi Party

Party shops • Magasins d'articles de fête • Party Deko und Zubehör Geschäfte • Tiendas Party • Artigos de Festa

AROMA PANETTONE

Panettone aroma • Arôme Panettone • Panettone Aroma • Aroma de Panettone • Aroma de Panettone



**PER DOLCI
E CREME
FOR SWEETS
AND CREAMS**

L8xH13,5xP31,5cm






L7xH13,5cm

90710

ml: 2x2pz

pz: 20Blister (2pz) - 

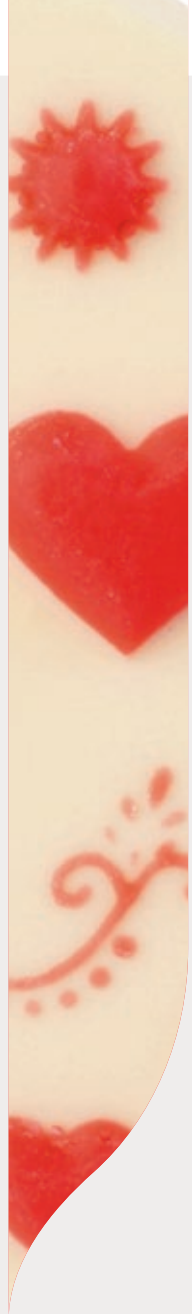


Cod.	Pack	pz	 *	L* (cm)	H* (cm)	P* (cm)	ean code
90710	Display 	20 Blister	0,4kg	7,8	13,5	31,5	8019447338449
-	Blister 	2	4ml	7	13,5	1,2	8019447338456



Sai Valentine's

Valentine's day



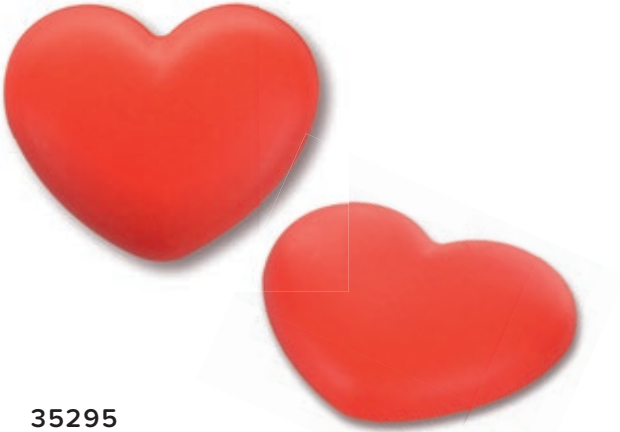
Choco Blister Blister Chocolate Decorations	106
Decorazioni di cioccolato in rilievo Embossed Chocolate Plaques	110
Trasferelli Transfer sheets	111
Soggettini in Zucchero e Zucchero Gelatina Sugar and Jelly Figurines	112
Vestibiscotti Cookie Dress	113
Soggetti Decorativi e Candele Decorative Figurines and Candles	113

2019



Choco blister

Blister Chocolate Decorations • Décorations de chocolat en blister • Schoko-Dekore (in Gießform)
Choco blister • Choco blister



35295

◆ - 5g - cm: L3,4xH2,7 - pz: 48(24x2) - (GF)



RUBY
Chocolate

35311

◆ - 5g - cm: L3,4xH2,7 - pz: 48 (24x2) - (GF) (V)



35419 **NEW**

◆ - 7g - cm: L3,5xH4 - pz: 45(15x3) - (GF)



35130

◆ - 6g - cm: L4,5xH2,2xP1,2 - pz: 48(16x3) - (GF)



34611

◆ - 15g - cm: L5xH4
pz: 36 - (V)



34608

◆ - 15g
cm: L5,5xH6
pz: 36 - (V)





Choco blister

Blister Chocolate Decorations • Décorations de chocolat en blister • Schoko-Dekore (in Gießform)
Choco blister • Choco blister



34835 - ■■■ 4 - ◆ - 3g - cm: L4xH3,4 - pz:72(24x3) - (GF)



34834 - ■■■ 4 - ◆ - 5g - cm: L4,3xH 3,6 - pz: 72(24x3) - (GF)



34224 - ■■■ 4 - ◆ - 8g - cm: L6,5xH8 - pz: 24(6x4) - (GF) (GF)



35255 - ■■■ 4 - ◆ - 8,4g - cm: L6xH5,5 - pz: 32(8x4) - ©



35256
◆ - ©



Choco blister

Blister Chocolate Decorations • Décorations de chocolat en blister • Schoko-Dekore (in Gießform)
Choco blister • Choco blister



35257 - ■■■ 6 - ◆ - 4,8g - cm: L4,5/5,5xH3/3,7 - pz: 60(12x5) - (GF) (S)

Decorazioni di cioccolato in rilievo

Embossed chocolate plaques • Décorations de chocolat en relief • Relief-Schoko-Dekore • Decoraciones de chocolate en relieve • Decorações de chocolate em relevo



35322 **NEW**
◆ - cm: L5xH4,2 - pz: 56

35323 **NEW**
◆ - cm: L4,2xH4,4 - pz: 72


Trasferelli

Transfer sheets • Transferts • Schoko-Abziehfolien • Transfers • Transfere





81322 - cm: L30xH40 - pz: 12 - 





81403 cm: L30xH40 - pz: 12 - 



81354  cm: L30xH40 - pz: 12 - 



81355  cm: L30xH40 - pz: 12 - 



Soggettini in zucchero e gelatina

Sugar and jelly figurines • Sujets en sucre et gelée • Zucker und Gelatine Figuren • Figuras de azúcar y gelatina • Bonequinhos de açúcar e geleia



20017

●●●A - ■■■ 3 - cm: L2,5xH4,5

pz: 30 - mat: GE/ZU -



20275 NEW

●●●A - ■■■ 2 - cm: Ø3,5xH4,5

pz: 30 - mat: GE/ZU -

Soggettini in zucchero

Sugar figurines • Sujets en sucre • Zuckerfiguren • Figuras de azúcar • Bonequinhos de açúcar



20024

●●●A - cm: Ø4,5xH5 - pz: 40 - mat: ZU -



20030

cm: L4,5xH4xP2,7 - pz: 30 - mat: ZU -



25559

●●●A - ■■■ 2 - cm: Ø4 - pz: 72 - mat: ZU -

Vestibiscotti

Cookie dress • Habit-biscuits • Vorgestanztes Zuckerpapier • Vistegalleta • Veste bolacha

DOLCI DECORAZIONI PRONTE ALL'USO PER BISCOTTI E TORTE

Ready-to-use sweet decorations for cookies and cakes
Douces décorations prêtes à l'emploi pour biscuits et gâteaux
Gebrauchsfertige süße Dekore für Kekse und Torten
Dulces decoraciones para galletas y tartas, listas para usar
Decorações doces para bolacha e bolo pronta para usar

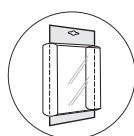


20040

●●● A - ■■■ 4 - cm: Ø6,4

pz: 12BlisterA4(12pz)

mat: ZU -



30486

cm: L6,7xH6,5 - pz: 1Blister - mat: MT

Soggettini decorativi

Decorative figurines • Décors sujets • Dekorfiguren
Figuras decorativas • Figuras decorativas



22005 - ●●● A - ■■■ 3 - cm: L3,2xH3 - pz: 128 - mat:

Candele

Candles • Bougies • Kerzen • Velas • Velas



20036

cm: Ø3,8 - pz: 36

mat: CE



Chocolate

Cioccolato

19

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Chocolate decorations

Le novità nel mondo cioccolato

Moddecor presenta due novità nell'ambito della propria produzione: il nuovissimo **Choco Chablon** e l'innovativa **Stampa serigrafica di Terza generazione**.

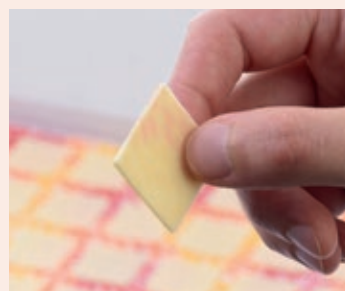
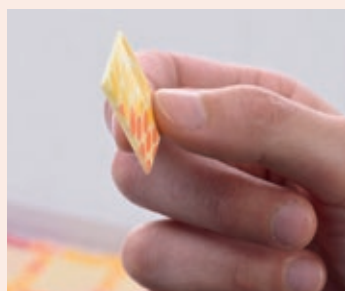


CHOCO CHABLON

Una modifica, a livello produttivo, delle decorazioni in cioccolato che consente di ottenere numerosi vantaggi:

- Superfici piatte e ben delineate
- Bordi regolari, taglio preciso e fine
- Un retro della placchetta completamente liscio
- Una decorazione, nel complesso, più raffinata ed elegante

Estrema facilità nello smodellamento senza particolari accorgimenti e con ridotti rischi di rotture



Moddecor presents two important novelties in its chocolate production: innovative **third generation silk-screen printing** and new **thin chocolate decorations**.

THIN CHOCOLATE DECORATIONS

A variation in the production process of our thin chocolate decorations which ensures several advantages: flat and well defined surfaces, regular borders, accurate and fine cut, perfectly smooth back of the plaque, overall, a more refined and elegant decoration and extremely easy to demould without special precautions and reduced risk of breakage.

NEWS

LA STAMPA DI TERZA GENERAZIONE

Un accurato percorso di studio, analisi, ricerche e test ha portato il nostro team di **Ricerca&Sviluppo** a dar vita ad un'innovativa ricetta di inchiostri per la stampa serigrafica su cioccolato.

Gli obiettivi che ci eravamo posti all'inizio di questo processo sono stati brillantemente raggiunti!



La nuova stampa serigrafica per trasferelli e prodotti finiti Modecor, garantisce i seguenti vantaggi:



Migliore resa cromatica e brillantezza senza rischi di "strappo"



Decorazioni stabili a temperature negative, senza perdita di colore in caso di condensa.

THIRD GENERATION PRINTING

An accurate study, careful analysis, research and tests has led our R&D team to create an innovative ink recipe for silk-screen chocolate printing. Our initial goals have been successfully achieved!

The new Modecor third generation printing (transfer sheets and ready to use decorations) guarantees the following advantages: better colour rendering and brightness, homogeneous colour on the entire printed surface - particularly for the borders, a stable decoration even at below zero temperatures, without risk of colour loss in case of condensation.



Choco chablon

Thin Chocolate Plaques • Plaquettes chocolat fines • Gebrauchsfertige Schokoladendekore
Decoraciones de chocolate superfino • Decorações de chocolate finas



1 Confezione = Fino a 25 torte



35371 NEW - - cm: L2,5/3/3,5/4,5/5 - pz: 25Kit (5x5) -

1Kit=5pz - 1conf=125pz




35373 NEW - - cm: Ø2,5/3/3,5/4,5/5 - pz: 25Kit (5x5) -



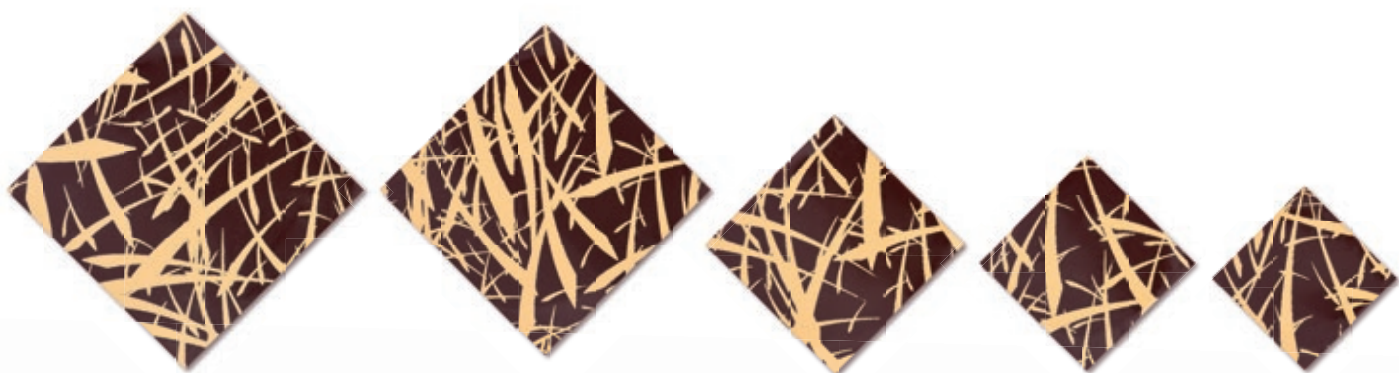


1 Confezione = Fino a 25 torte



35372E **NEW** - ◆ - cm: Ø2,5/3/3,5/4,5/5 - pz: 25Kit (5x5) - 

1Kit=5pz - 1conf=125pz



35370E **NEW** - ◆ - cm: L2,5/3/3,5/4,5/5 - pz: 25Kit (5x5) - 



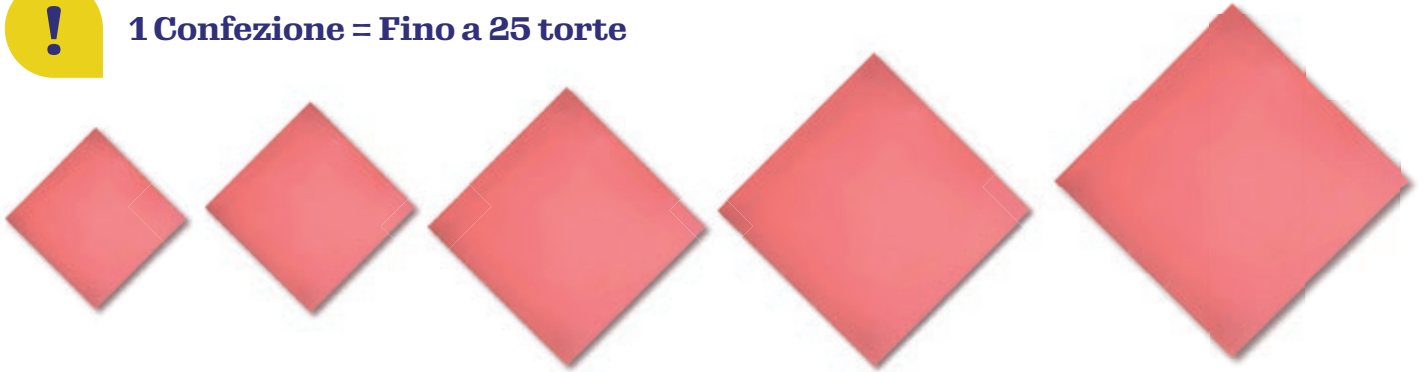


Choco chablon

Thin Chocolate Plaques • Plaquettes chocolat fines • Gebrauchsfertige Schokoladendekore
Decoraciones de chocolate superfino • Decorações de chocolate finas

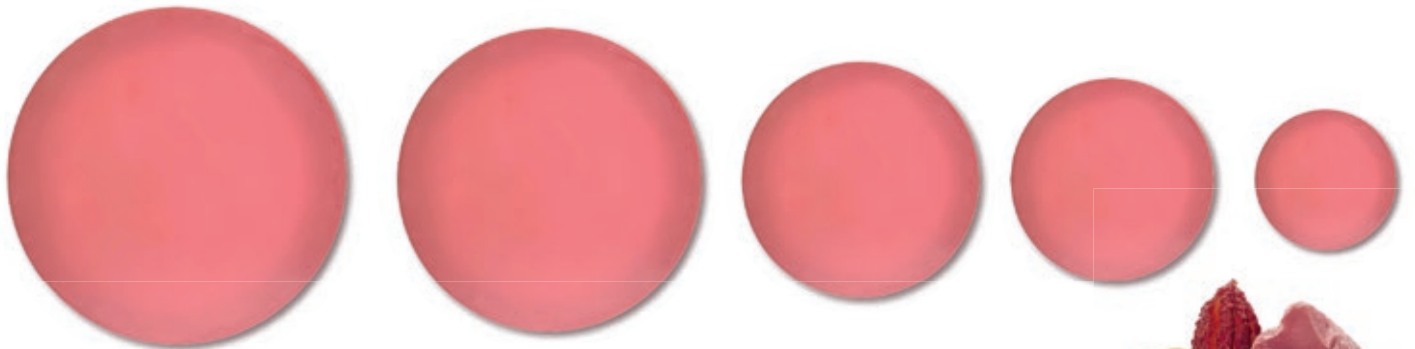




1 Confezione = Fino a 25 torte



35421 **NEW** -  - cm: L2,5/3/3,5/4,5/5 - pz: 25Kit (5x5) -  

1Kit=5pz - 1conf=125pz



35422 **NEW** -  - cm: Ø2,5/3/3,5/4,5/5 - pz: 25Kit (5x5) -  



RUBY
Chocolate



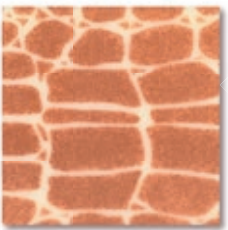


35379 NEW

◇ - cm: L2,8 - pz: 200(40x5) - GF



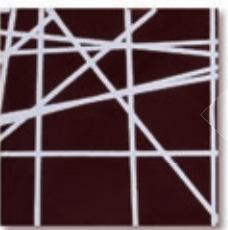
35377 NEW - ◇ - GF



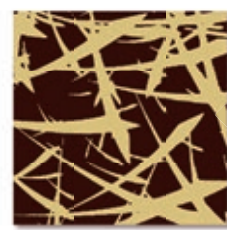
35378 NEW - ◇ - GF



35427 NEW - ◇ - GF



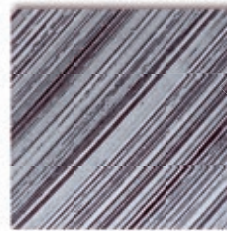
35428G NEW - ◇ - GF



35426E NEW - ◇ - GF



35429I NEW - ◇ - GF



35429H NEW - ◇ - GF



Choco chablon

Thin Chocolate Plaques • Plaquettes chocolat fines • Gebrauchsfertige Schokoladendekore
Decoraciones de chocolate superfino • Decorações de chocolate finas



35374 NEW

◇ - cm: Ø2,8 - pz: 200(40x5) - GF



35376 NEW - ◇ - GF



35424 NEW - ◇ - GF



35375 NEW - ◇ - GF



35423E NEW - ◇ - GF



35425G NEW - ◇ - GF





Choco chablon

Thin Chocolate Plaques • Plaquettes chocolat fines • Gebrauchsfertige Schokoladendekore
Decoraciones de chocolate superfino • Decorações de chocolate finas



35383 NEW

◆ - cm: L9 - pz: 76(19x4) - GF



35384 NEW - ◆ - GF



35385 NEW - ◆ - GF



35037 - ◆ - GF



34842G - ◆ - GF



34850E - ◆ - GF



34865I - ◆ - GF



34865H - ◆ - GF




35313 - ◆ - GF



 **RUBY**
Chocolate

35381 NEW

◊ - cm: L3,3xH6,2 - pz: 120(24x5) - GF 



35380 NEW - ◊ - GF



35382 NEW - ◊ - GF



35431E NEW - ◊ - GF



35432 NEW - ◊ - GF



35433G NEW - ◊ - GF



35434I NEW - ◊ - GF






35434H NEW - ◊ - GF



Choco blister



Blister Chocolate Decorations • Décorations de chocolat en blister • Schoko-Dekore (in Gießform)
Choco blister • Choco blister



35390 NEW - ■■■ 8 -  - 4g - cm: L4xH2 - pz: 80(16x5) -  



35279

■■■ 8 -  - 3g - cm: Ø3 - pz: 96(24x4) - 








Choco blister

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Choco blister • Choco blister





35277

■ ■ ■ 8 -  - 3g - cm: Ø3 - pz: 96(24x4) -  





35301

■ ■ ■ 3 -  - 2g - cm: L2,5xH3,5 - pz: 152 - 





35317 **NEW**

■ ■ ■ 3 - 
cm: Ø3 - pz: 75 - 



35396 **NEW**

 - 2,5g - cm: Ø3,3
pz: 120(24x5) - 



35302

■ ■ ■ 4 - - 2,5g - cm: Ø2,7

pz: 216 -



35300 - ■ ■ ■ 15 - - 2g - cm: L3,5xH2,5 - pz: 140 -



34823

■ ■ ■ 2 - - 1,4g - cm: L1,5xH0,7xP2 - pz: 100(50x2) -



34814

- 1,4g - cm: L1,5xH0,7xP2 - pz: 100(50x2) -



Choco blister

Blister Chocolate Decorations • Décorations de chocolat en blister • Schoko-Dekore (in Gießform)
Choco blister • Choco blister



12pz



24pz



36pz



48pz

35393 NEW - - 72g/Kit - cm: 1:1 - pz: 6Kit (20pz) -



35394 NEW - -



34624

- 2g - cm: L2xH3 - pz: 228 -



34827

- 1,8g - cm: L1,8xH3,2 - pz: 200 -



35389 **NEW** - ■■■ 4 -  - 2,5g - cm: Ø2,9 - pz: 120(24x5) - 








Choco blister

Blister Chocolate Decorations • Décorations de chocolat en blister • Schoko-Dekore (in Gießform)
Choco blister • Choco blister





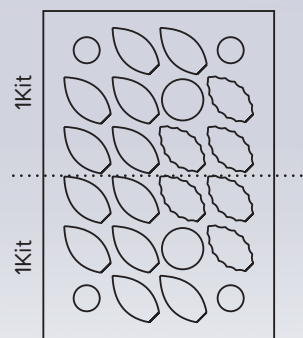
35066

■ ■ ■ 5 -   - 10g - cm: Ø4,5 - pz: 180 - 





34955

■ ■ ■ 4 -  - 15g - cm: L4,5xH5,8 - pz: 36 - 



35399 NEW

◆ - 45g/Kit - cm: Ø10

pz: 12Kit(2x6) -  



Choco blister

Blister Chocolate Decorations • Décorations de chocolat en blister • Schoko-Dekore (in Gießform)
Choco blister • Choco blister



35397 NEW - ■■■ 8 - ◆ - 5g - cm: L4,7xH3,7 - pz: 48(16x3) - ©





Choco blister

Blister Chocolate Decorations • Décorations de chocolat en blister • Schoko-Dekore (in Gießform)
Choco blister • Choco blister



35290

■ ■ ■ 4 - ◆ - 8,2g - cm: L5xH3,3 - pz: 36(12x3) - (GF)



35306

■ ■ ■ 4 - ◆ - 9,7g - cm: L4xH12 - pz: 24(8x3) - (GF)



35387 **NEW**

■ ■ ■ 4 -  - 5,5g - cm: L3,5xH5 - pz: 48 (16x3) - 




Choco blister

Blister Chocolate Decorations • Décorations de chocolat en blister • Schoko-Dekore (in Gießform)
Choco blister • Choco blister



35392 NEW


◆ - 2g - cm: Ø3

pz: 96(24x4) - GF 



35391 NEW


◆ - 2g - cm: Ø3

pz: 96(24x4) - GF 



35222


◆ - 4g - cm: L4xH3

pz: 100(20x5) - 



35178

◆ - 4g - cm: L4xH3

pz: 100(20x5) - 



Decorazioni di cioccolato in rilievo


Embossed chocolate plaques



35332 NEW

■ ■ ■ 2 - ◆ - cm: Ø3,5 - pz: 84





35324 NEW - ◆ - cm: L8xH3,5 - pz: 42 - 



35325 NEW - ■ ■ ■ 3 - ◆ - cm: L3,8/4xH4,5/5 - pz: 54



35395 **NEW** - ■■■ 3 - ◆◆◆◆ - 5g - cm: L13,7xH0,7 - pz: 144(12x12) -  



Choco blister

Blister Chocolate Decorations • Décorations de chocolat en blister • Schoko-Dekore (in Gießform)
Choco blister • Choco blister



34832

◆ - 6,5g - cm: L5,7xH4,7

pz: 48(12x4) -



35180

■ ■ ■ 3 - ◆ - 2,4g

cm: Ø3/3,5

pz: 120(24x5) -



35118

■ ■ ■ 4 - ◆ - 8g - cm: Ø4,6/5,6 - pz: 80(8x10) -





35276 - ■■■ 8 - ◆ - 3g - cm: Ø3 - pz: 96(24x4) - ©



35286

■■■ 8 - ◆ - 9g - cm: Ø5

pz: 32(8x4) - ©



Choco blister

Blister Chocolate Decorations • Décorations de chocolat en blister • Schoko-Dekore (in Gießform)
Choco blister • Choco blister



34697L - 6g
cm: Ø2,8 - pz: 96(32x3) -



34697E



35360I



35360D



35361L - 12g
cm: Ø3,5 - pz: 48(24x2) -



35361E



35361I



35361D



35417 - 12g - cm: Ø3,5
pz: 48(24x2) -



35310 - 6g - cm: Ø2,8
pz: 96(32x3) -



34826N - 6g
cm: Ø2,8 - pz: 96(32x3) -



34906N



35101G



35097



34826E



35188 - 6g - cm: Ø2,8
pz: 96(32x3) -



35158

■ ■ ■ 3 - ◆ - 6g

cm: Ø2,8 - pz: 96(32x3) - (GF)



35187

■ ■ ■ 3 - ◆ - 6g

cm: Ø2,8 - pz: 96(32x3) - (GF)



35181

■ ■ ■ 4 - ◆ - 12g - cm: Ø3,5 - pz: 48(24x2) - (GF) (V)



35206

■ ■ ■ 8 - ◆ - 12g

cm: Ø3,5

pz: 48(24x2)

(GF)



Choco blister

Blister Chocolate Decorations • Décorations de chocolat en blister • Schoko-Dekore (in Gießform)
Choco blister • Choco blister



35401 NEW

◆ - 2,5g - cm: L2,9 - pz: 96(24x4) - GF



35403 NEW

◆ - 3,5g - cm: L2,9xH6,7 - pz: 48(12x4) - GF



35400 NEW

◆ - 2,5g - cm: L2,9 - pz: 96(24x4) - GF



35402 NEW

◆ - 3,5g - cm: L2,9xH6,7
pz: 48(12x4) - GF





Choco blister

Blister Chocolate Decorations • Décorations de chocolat en blister • Schoko-Dekore (in Gießform)
Choco blister • Choco blister



35288 - ■■■ 6 - ◆ - 4,8g - cm: L4,5/5,5xH3/3,7 - pz: 60(12x5) - ©



35253 - ■■■ 6 - ◆ - 4,8g - cm: L4,5/5,5xH3/3,7 - pz: 60(12x5) - ©



35216 - ■■■ 3 - ◆ - 8g - cm: Ø5 - pz: 45(15x3) - (GF)



34065 - ■■■ 2 - ◆ - 4,5g - cm: L7xH2,3 - pz: 80(20x4) - (GF)



33512 - ■■■ 2 - ◆ - 4,5g - cm: L7xH2,3 - pz: 80(20x4) - (GF)



35113 - ■■■ 4 - ◆ - 4,5g - cm: L7xH2,3 - pz: 80(20x4) - (GF)



Choco blister

Blister Chocolate Decorations • Décorations de chocolat en blister • Schoko-Dekore (in Gießform)
Choco blister • Choco blister



35406 **NEW** - ■■■ 2 - ◆ - 3g - cm: L4,4xH3,4 - pz: 48(24x2) - (GF) (V)



35407 **NEW** - ■■■ 2 - ◆ - 3g - cm: L4,4xH3,4 - pz: 48(24x2) - (GF) (V)



35404 **NEW** - ■■■ 2 - ◆ - 3g - cm: L4,4xH3,4 - pz: 48(24x2) - (GF) (V)



35405 **NEW** - ■■■ 2 - ◆ - 3g - cm: L4,4xH3,4 - pz: 48(24x2) - (GF) (V)





Decorazioni di cioccolato in rilievo

Embossed Chocolate Plaques • Décorations de chocolat en relief • Relief-Schoko-Dekore
Decoraciones de chocolate en relieve • Decorações de chocolate em relevo



35183 - ■■■ 3 - ◆ - 8g - cm: L4,8 - pz: 45(15x3) - ©



35185 - ■■■ 3 - ◆ - 7g - cm: Ø4,8 - pz: 45(15x3) - ©

Trasferelli

Transfer sheets • Transferts • Schoko-Abziehfolien • Transfers • Transfere

Stampa di terza generazione


La nuova stampa (trasferelli e prodotti finiti) di **terza generazione Modecor** garantisce i seguenti vantaggi:

- migliore resa cromatica e brillantezza
- stop ai rischi di “strappo” della grafica sul prodotto
- una decorazione stabile a temperature negative, senza rischi di perdita di colore in caso di condensa

Third generation printing - The new Modecor third generation printing (transfer sheets and ready to use decorations) guarantees the following advantages.

- better colour rendering and brightness
- homogeneous colour on the entire printed surface – particularly for the borders
- a stable decoration even at below zero temperatures, without risk of colour loss in case of condensation.



81361 **NEW** - ■■■ 3 - cm: L30xH40 - pz: 24 - 



Trasferelli

Transfer sheets • Transferts • Schoko-Abziehfolien • Transfers • Transfere



81350 **NEW** - cm: L30xH40 - pz: 12 -



81359 **NEW** - ■■■ 3 - cm: L30xH40 - pz: 24 -





Trasferelli

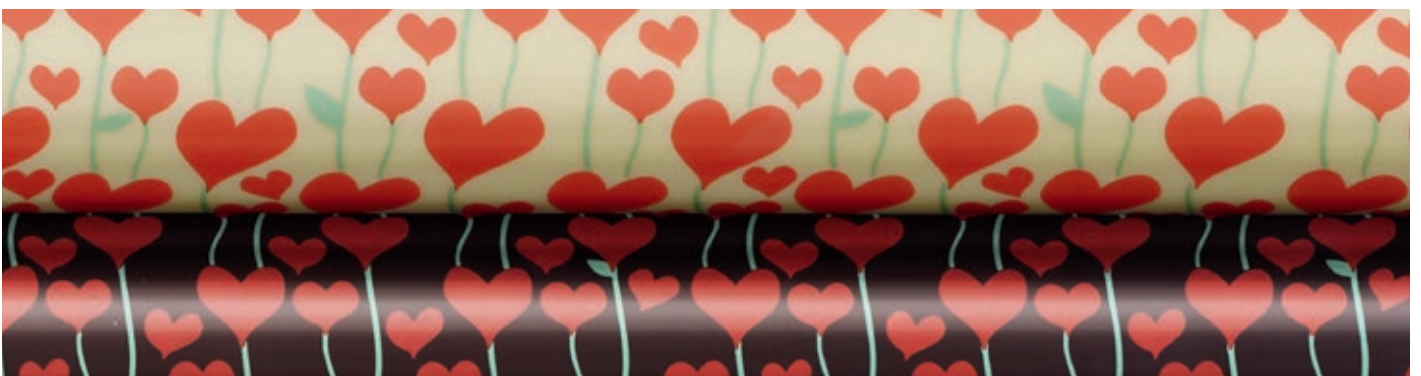
Transfer sheets • Transferts • Schoko-Abziehfolien • Transfers • Transfere



81322 - cm: L30xH40 - pz: 12 - (GF)



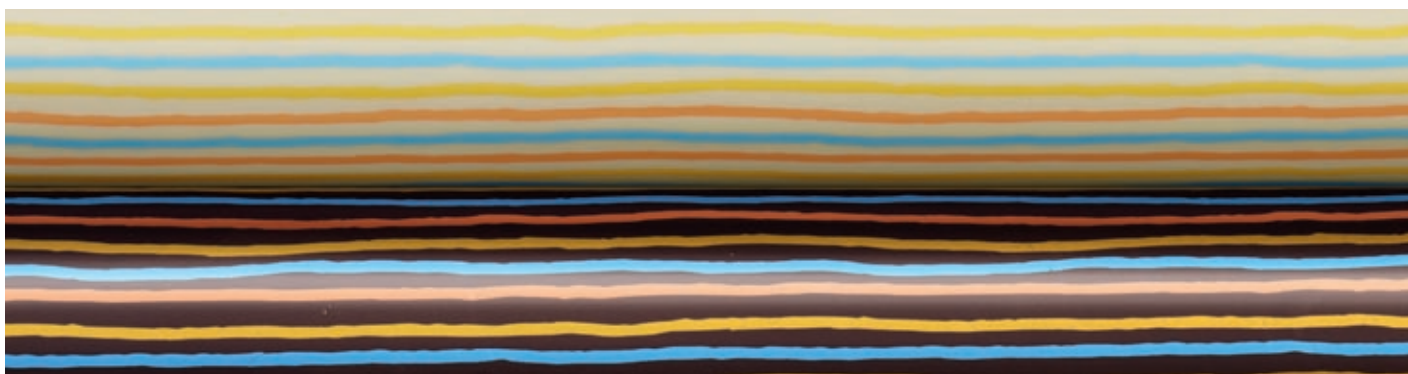
81403 - cm: L30xH40 - pz: 12 - (GF)




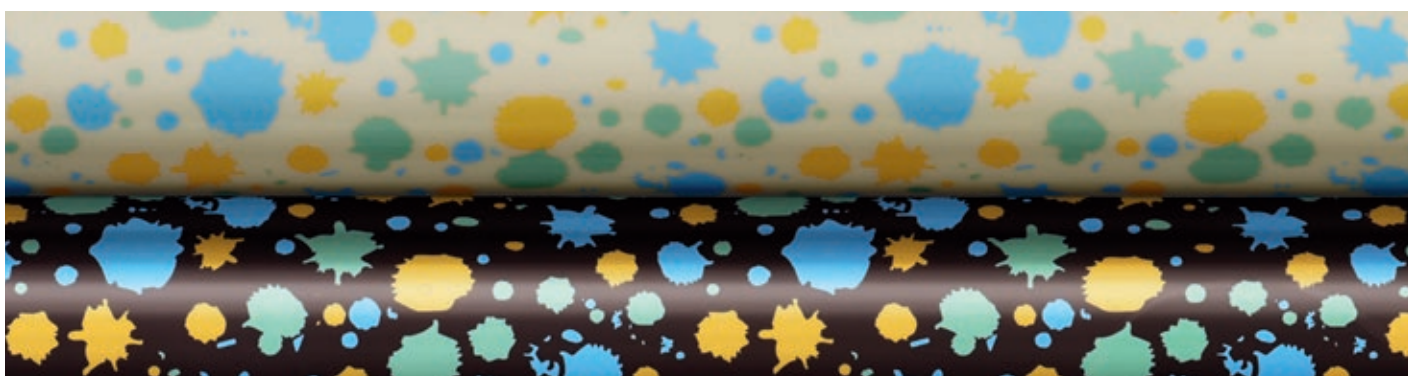
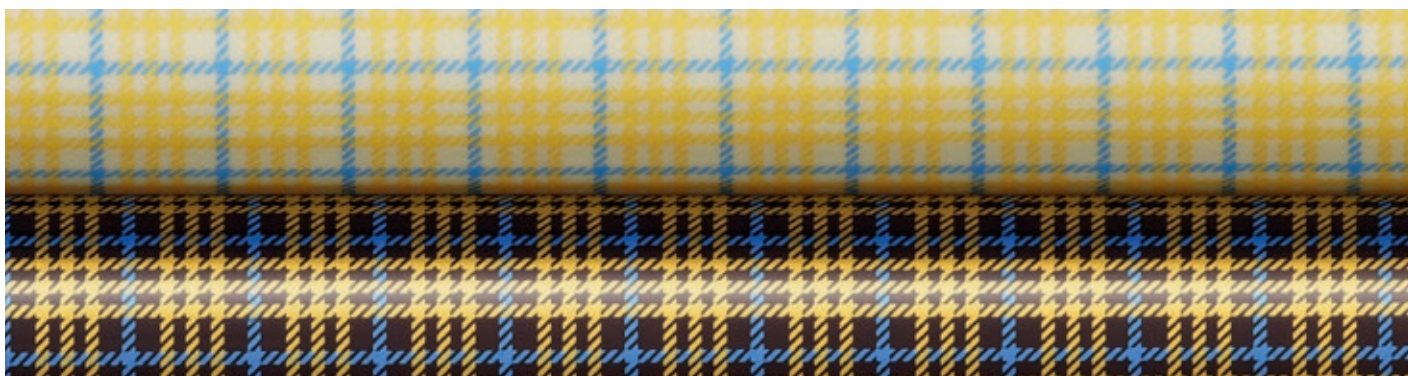
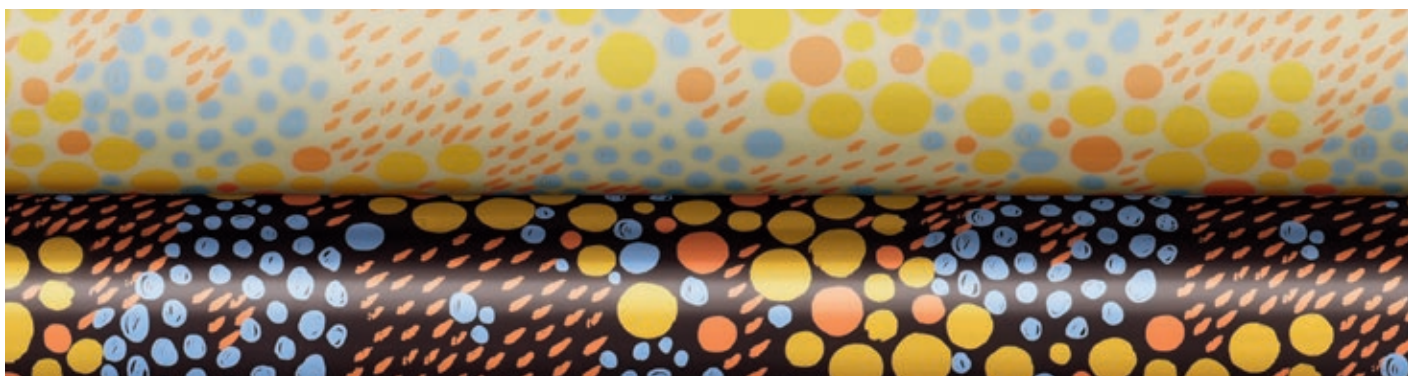
81354 **NEW** - cm: L30xH40 - pz: 12 - (GF)




81355 **NEW** cm: L30xH40 - pz: 12 - (GF)



81346 **NEW** - cm: L30xH40 - pz: 12 - 

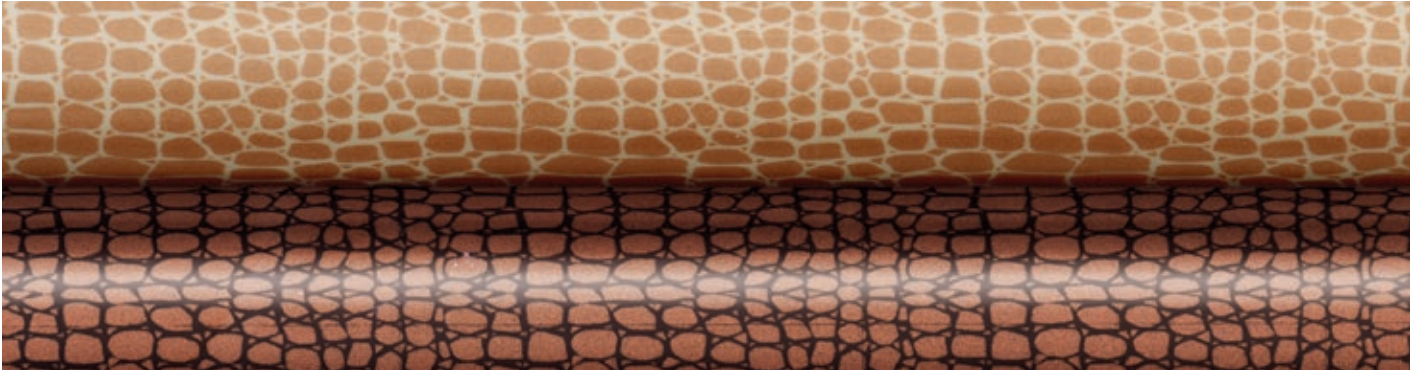




81358 **NEW** - ■■■ 3 - cm: L30xH40 - pz: 24 - 

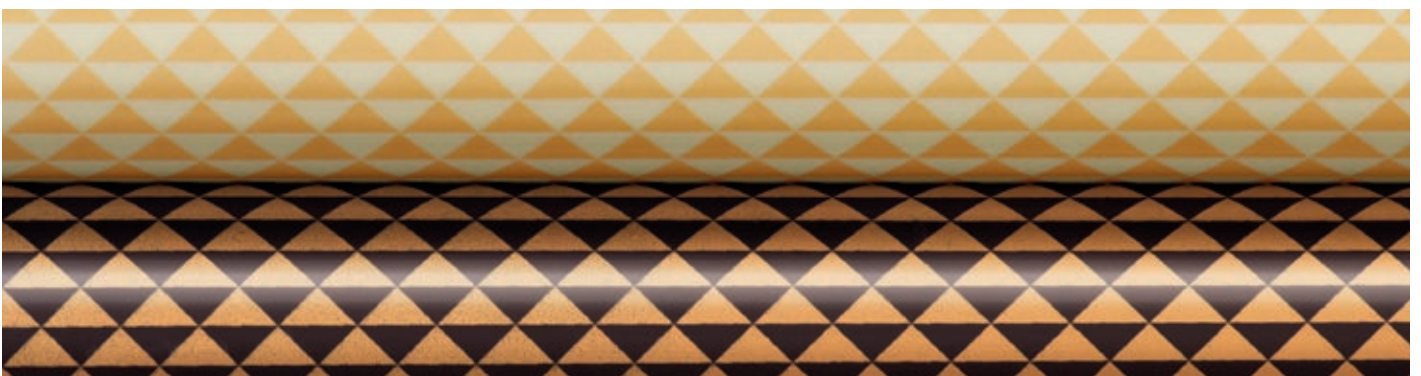
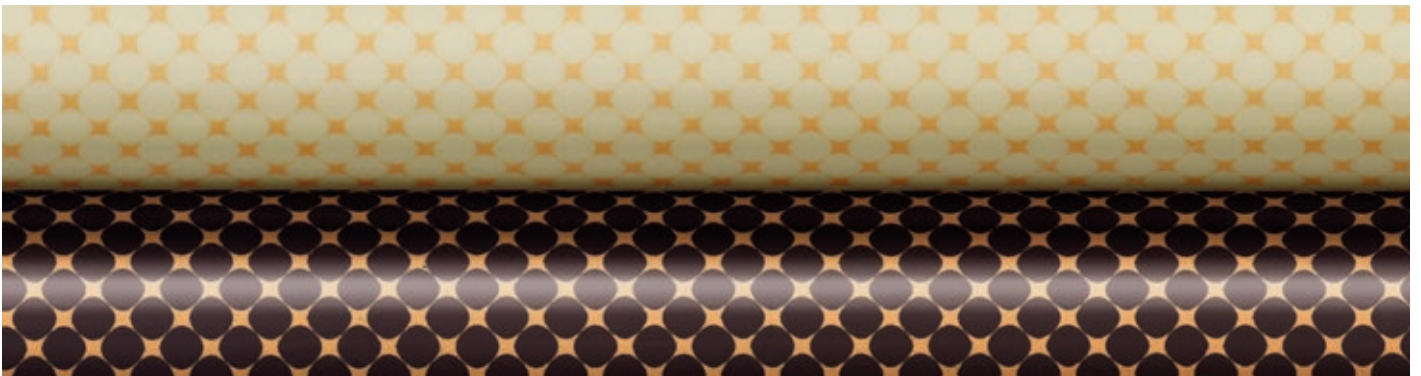



Trasferelli

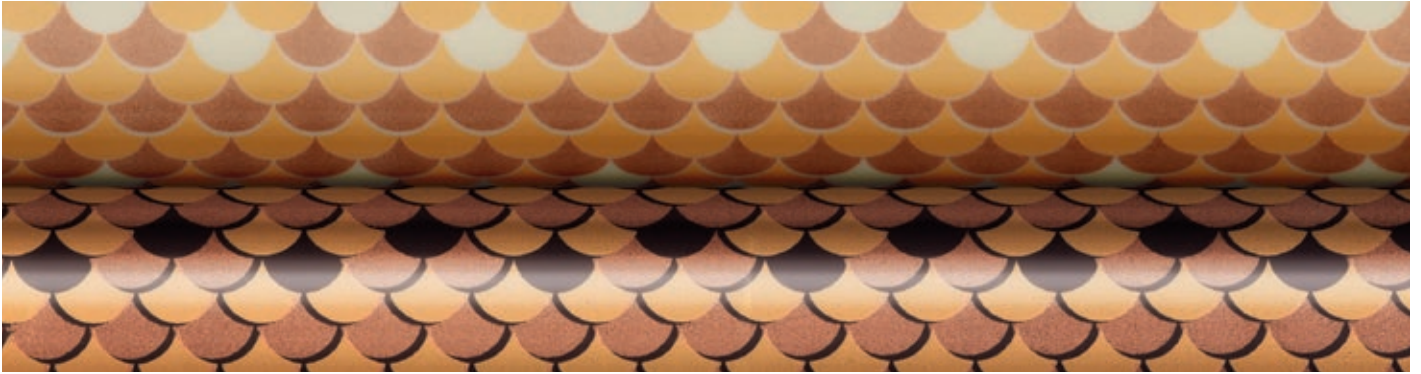
Transfer sheets • Transferts • Schoko-Abziehfolien • Transfers • Transfere




81352 NEW - cm: L30xH40 - pz: 12 -  




81360 NEW - ■■■ 3 - cm: L30xH40 - pz: 24 - 




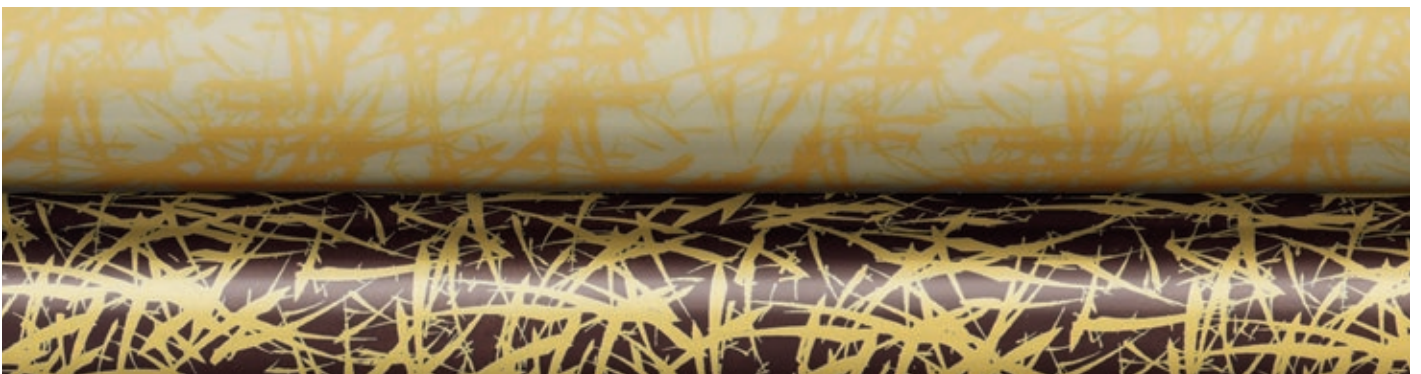
81356 **NEW** - cm: L30xH40 - pz: 12 - 



81353 **NEW** - cm: L30xH40 - pz: 12 - 



81351 **NEW** - cm: L30xH40 - pz: 12 - 



81462 - cm: L30xH40 - pz: 12 - 










Trasferelli

Transfer sheets • Transferts • Schoko-Abziehfolien • Transfers • Transfere



81349 **NEW** - cm: L30xH40 - pz: 12 -  



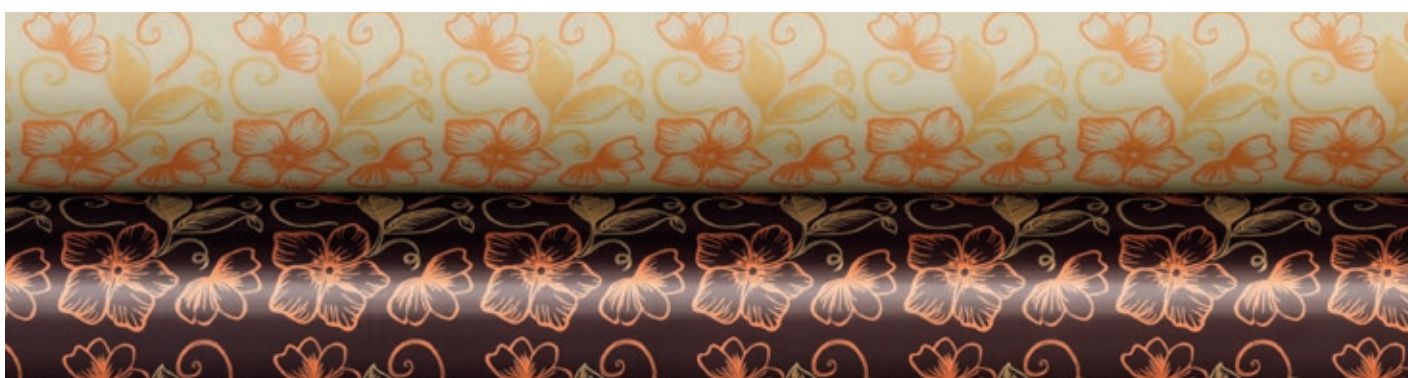
81348 **NEW** - cm: L30xH40 - pz: 12 -  



81347 **NEW** - cm: L30xH40 - pz: 12 -  



40551 - cm: L30xH40 - pz: 12 - 




81363 **NEW** - ■■■ 4 - cm: L30xH40 - pz: 24 - ©

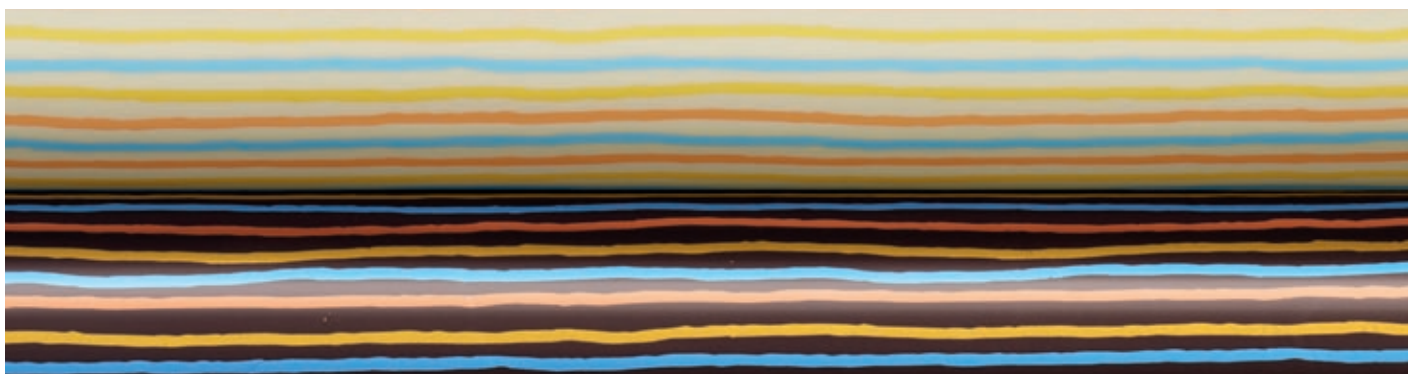



Trasferelli

Transfer sheets • Transferts • Schoko-Abziehfolien • Transfers • Transfere





81364 **NEW** - ■■■ 4 - cm: L30xH40 - pz: 24 - 



81357 **NEW** - ■■■ 2 - cm: L30xH40 - pz: 24 - 

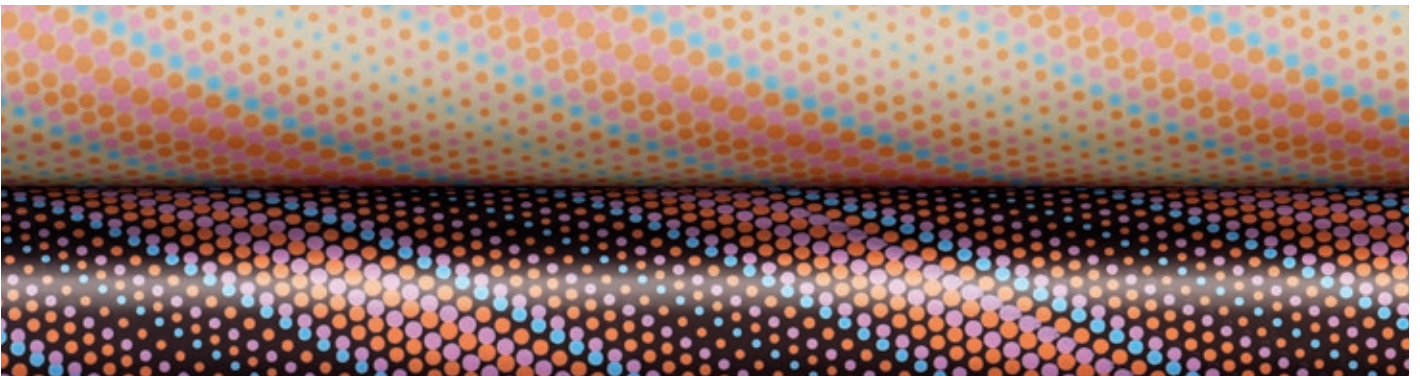


81365 **NEW** - ■■■ 2 - cm: L30xH40 - pz: 24 -  




Trasferelli

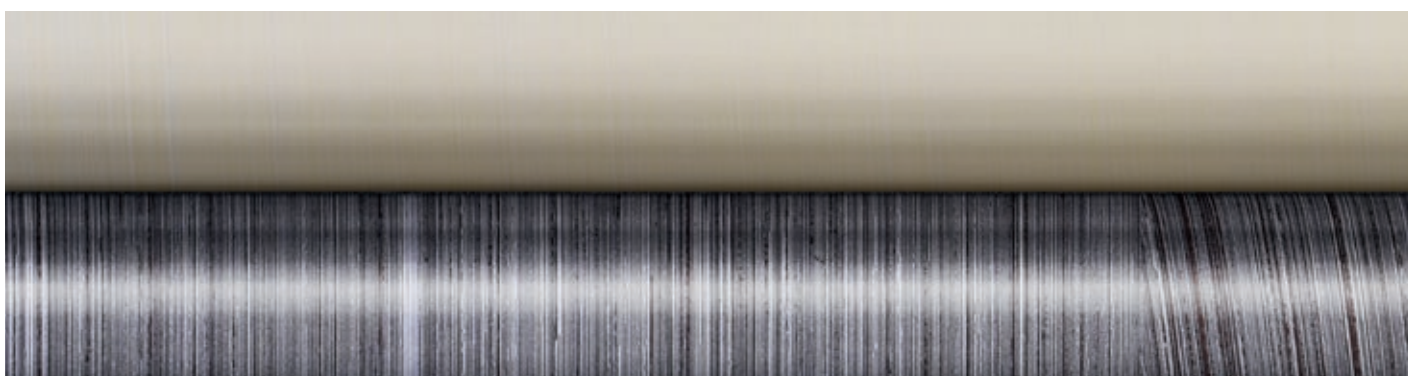
Transfer sheets • Transferts • Schoko-Abziehfolien • Transfers • Transfere



81362 **NEW** - ■■■ 4 - cm: L30xH40 - pz: 24 - ©



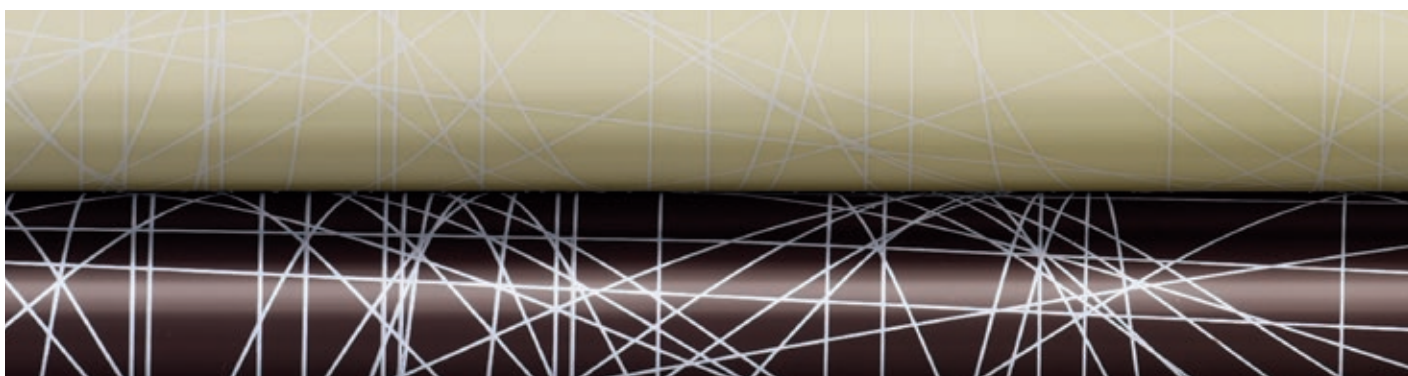
81311 - cm: L30xH40 - pz: 12 - 



81598H - cm: L30xH40 - pz: 12 - 



81598I - cm: L30xH40 - pz: 12 - 

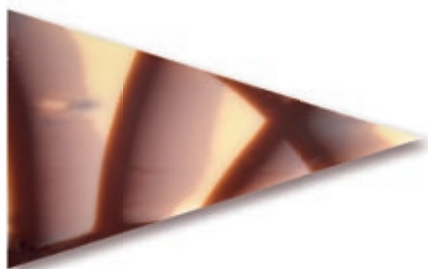


81473G - cm: L30xH40 - pz: 12 - 



Decorazioni di cioccolato

Chocolate decorations • Décorations de chocolat • Dekore aus Schokolade • Decoraciones de chocolate • Decorações em chocolate

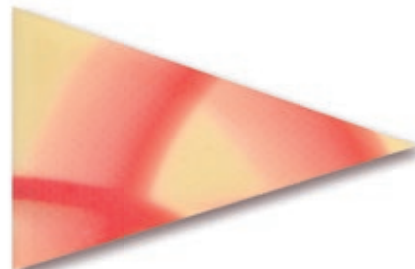


34748

◆ - 1,8g

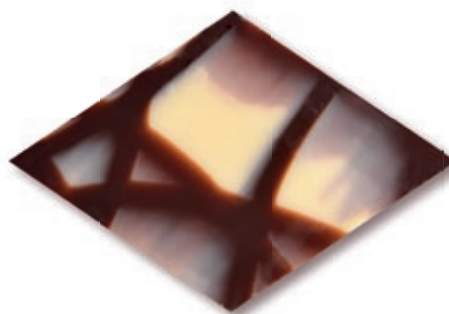
cm: L3,5xH5,5

pz: 490 - GF



34745

◆ - GF

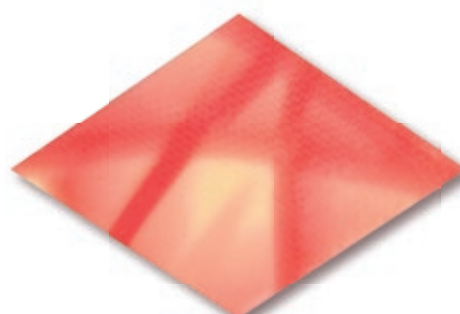


34747

◆ 2,1g

cm: L6xH4

pz: 360 - GF



34744

◆ - GF



32528

■ 3 - ◆ - 1,2g - cm: 1:1 - pz: 300 - GF



34727

■ 4 - ◆ - 1,1g - cm: L3xH6 - pz: 575 - GF





Decorazioni di cioccolato

Chocolate decorations • Décorations de chocolat • Dekore aus Schokolade • Decoraciones de chocolate • Decorações em chocolate



34740

◆ - cm: L0,9 - kg: 1 - GF



34739

◆ - GF



34738

◆ - GF

Bicchierini in cioccolato

Chocolate cups • Verres en chocolat • Schoko-Becher
Vasitos de chocolate • Chocolate copinhos



34191

◆ - 7g - cm: Ø4,4xH2 - pz: 312 - GF



32518

◆ - GF



32138

◆ - GF





Dragées

Noci ricoperte di cioccolato fondente tartufato • Walnuts covered in dark chocolate • Noix recouvertes de chocolat noir truffé
Nüsse in einer gepuderten Kakao-Hülle • Nueces recubiertas de chocolate • Nuez coberta de chocolate



25645

g: 500 - cm: H3 - pz: 1 -  



Nocciole perlate ricoperte di cioccolato

Pearly coloured chocolate covered hazelnuts • Noisettes recouvertes de chocolat effet nacré • Haselnüsse mit Perlmuttfarbige Schokolade überzogen • Avellana recubierta de chocolate - con colorante perlado • Avelã recoberta de chocolate - com corantes perolado



25640B

 - 500g

cm: Ø2 - pz: 1



25640V

 -  



25640L

 -  



25640C

 -  



25640J

 -  



Silvia Federica Boldetti presenta le decorazioni Modecor in cioccolato Ruby.

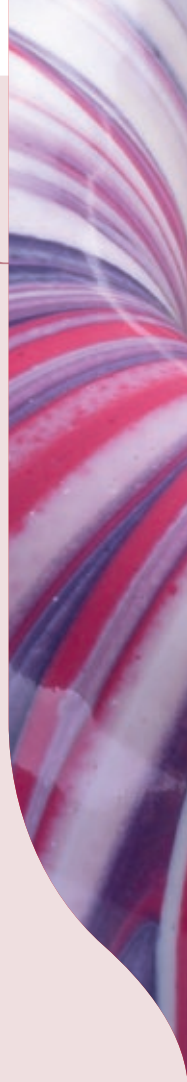
Pastry Queen 2016, Maestro AMPI dal 2018 e consulente per numerose grandi aziende, **Silvia Federica Boldetti** è un connubio perfetto di comunicazione, creatività e bellezza, con una giusta dose di genialità – In arte **Signorina Fantasia** – Silvia è soprattutto colore. Un caleidoscopio ben bilanciato nelle sue creazioni, spesso caratterizzate da un comun denominatore: il **ROSA**, in tutte le sue varianti.

Non potevamo che scegliere lei, quindi, per presentare la nostra gamma di decorazioni **Ruby**!

Silvia Federica Boldetti presents Modecor's Ruby chocolate decorations – Pastry Queen 2016, AMPI Master in 2018 and consultant for many important companies, Silvia Federica Boldetti is the perfect combination of communication, creativity and beauty, with a touch of genius. – Silvia alias Miss Fantasy, is colour above all. A well-balanced kaleidoscope in her creations, which are often characterized by a common denominator: PINK, in all its variations. Who else but her could we choose to present our range of Ruby decorations!



Ruby Chocolate



Kit Choco Chablon 172
Thin Chocolate Plaques kit

Virgola 172
Twists

Placchetta Auguri 174
Greetings plaque

Decorazioni 3D e 2D 175
3D and 2D decorations

Ruby Chocolate

TASTE the BEAUTY

La quarta tipologia di cioccolato – sapore intenso e fruttato con note fresche ed acide, retrogusto frutti rossi e cacao grezzo – colore naturalmente rosa con sfumature di **Rubino**.

Perfetto binomio - gusto e bellezza.



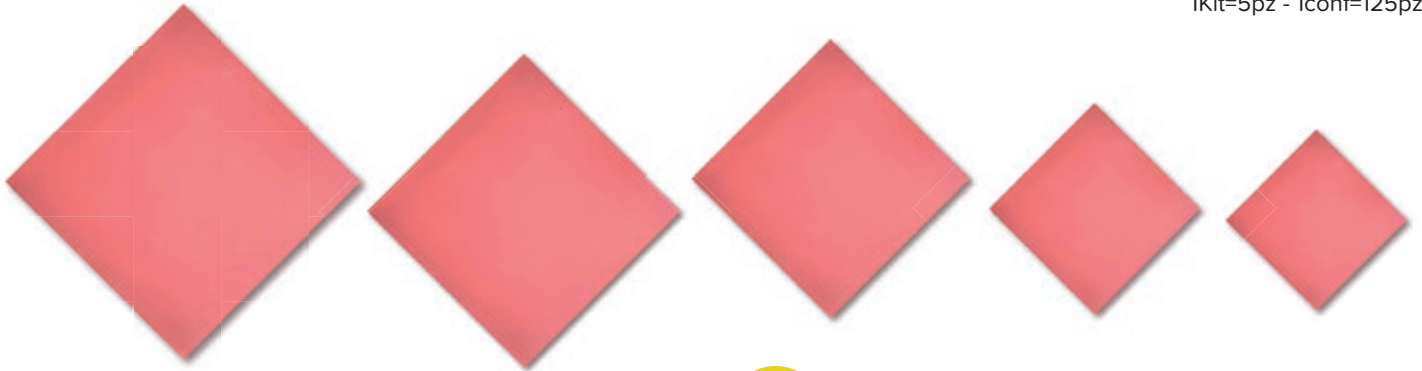
19



Choco chablon

Thin Chocolate Plaques • Plaquettes chocolat fines • Gebrauchsfertige Schokoladendekore
Decoraciones de chocolate superfino • Decorações de chocolate finas

1Kit=5pz - 1conf=125pz

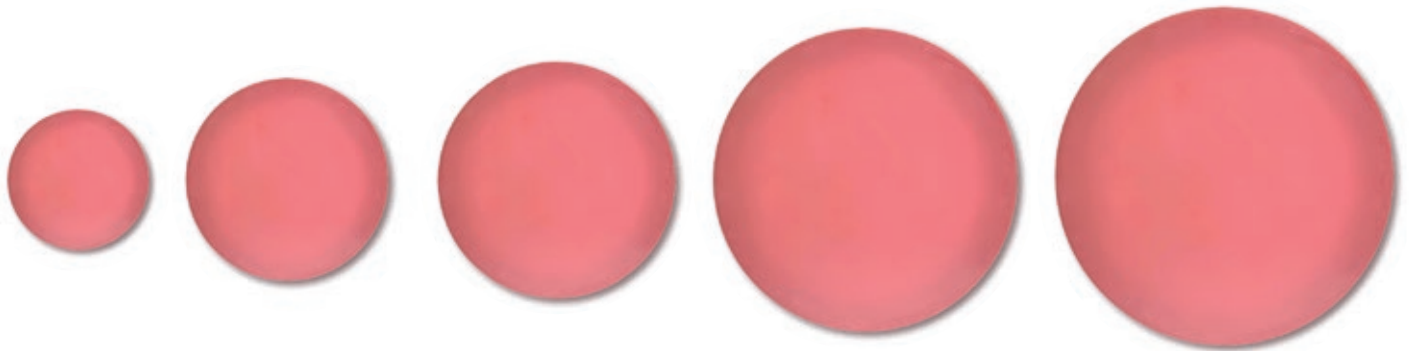


35421 NEW

◆ - cm: L2,5/3/3,5/4,5/5 - pz: 25Kit (5x5) - GF



1 Confezione = Fino a 25 torte



35422 NEW

◆ - cm: Ø2,5/3/3,5/4,5/5 - pz: 25Kit (5x5) - GF



35386 NEW

◆ - cm: Ø2,3/2,7/3,2/4,2/4,5 - pz: 25Kit (5x5) - GF



35313

◆ - cm: L9 - pz: 76(19x4) - GF





Choco blister

Blister Chocolate Decorations • Décorations de chocolat en blister • Schoko-Dekore (in Gießform)
Choco blister • Choco blister



35307 - ■■■ 4 - ◆ - 3g - cm: Ø3,8 - pz: 48(24x2) - (GF)



35417 **NEW** - ◆ - 12g
cm: Ø3,5 - pz: 48(24x2) - (GF) (V)



35310 ◆ - 6g
cm: Ø2,8 - pz: 96(32x3) - (GF) (V)



35312 ◆ - 4,4g
cm: Ø2,8xH2,2 - pz: 96(32x3) - (GF) (V)



35311
◆ - 5g - cm: L3,4xH2,7 - pz: 48(24x2) - (GF) (V)



35418 **NEW**
◆ - 5g - cm: Ø3 - pz: 48(24x2) - (GF) (V)



35414 NEW

◆ - 2g - cm: L2,9xH2,3 - pz: 72(24x3) - GF



35416 NEW

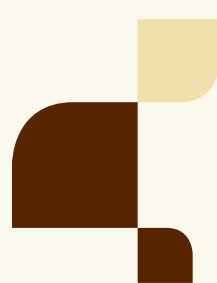
◆ - 7g - cm: Ø3,7 - pz: 30(15x2) - GF



35415 NEW

◆ - 17g - cm: L5xH4,7 - pz: 24(8x3) - GF





Con Modecor hai la possibilità di personalizzare con il tuo logo tutte le tue creazioni di pasticceria e gelateria.

With Modecor you can customize all your pastry creations with your signature.



- 1 Inviaci il tuo logo in formato **.pdf**, **.ai**, **.eps** o **.jpg** (No FOTO/FAX).
- 2 Scegli la **tipologia** di personalizzazione, forma, colore e quantità.
- 3 Invia la richiesta tramite il nostro agente, via mail, oppure utilizza il modulo sul sito **www.modecor.it** nella sezione **Personalizzazioni**.
- 4 **Modecor** ti invierà la proposta grafica in digitale della personalizzazione da te indicata.



1. Send us your logo in **.pdf**, **.ai**, **.eps** or **.jpg** format (No FOTO/FAX)
2. Choose your customization, the shape, print colour and quantity
3. Send your request through our agent, by email, or contact our customer service
4. Modecor will send you the digital proposal of the requested customization

Personalizzati

Colori di stampa - Print colours

							PASTELLO PASTEL AZO
GIALLO01 YELLOW01	GIALLO LIMONE01 LEMON YELLOW01	ARANCIONE01 ORANGE01	ROSA PINK	ROSSO* RED*	MAGENTA MAGENTA	VERDE SCURO DARK GREEN	
						PASTELLO PASTEL AZO FREE	
ROSA CONFETTO CANDY PINK	ROSSO FRAGOLA STRAWBERRY RED	FUCSIA FUCHSIA	NERO BLACK	MARRONE BROWN	ARANCIONE02 ORANGE02		
GIALLO02 YELLOW02	GIALLO LIMONE02 LEMON YELLOW02	BIANCO WHITE	TURCHESE TURQUOISE	TIFFANY TIFFANY	VERDE ACQUA WATER GREEN		
ORO GOLD	ARGENTO SILVER	PAPRIKA PAPRIKA	BRONZO BRONZE	ROSA PERLATO SHINY ROSE	VIOLA PERLATO SHINY VIOLET		
VERDE PERLATO SHINY GREEN	BLU COBALTO COBALT BLUE						

*In cioccolato fondente: solo grafica, no testo | *Dark chocolate: just graphic, no text



Sigillo Personalizzato 178
Chocolate Seal

Placchette in cioccolato a rilievo blisterate 180
Embossed Chocolate plaques in blister

Trasferelli per cioccolato 181
Transfer sheets for chocolate

Placchette in cioccolato Ruby blisterate 182
Ruby chocolate plaques in blister

Placchette in cioccolato blisterate 184
Chocolate plaques in blister

Blister da riempire 186
Empty blister

Decoshape in cialda per gelateria e pasticceria 188
Wafer decoshape for pastry and ice cream products

Cialde per prodotti da forno 189
Wafer for baking products

20

Molto più di una semplice firma...

Modecor presenta una novità esclusiva nell'ambito delle personalizzazioni in cioccolato!

Abbiamo seguito una tendenza, nel mondo della pasticceria, di riprodurre a mano il proprio marchio su cioccolato, attraverso la creazione di un sigillo, sulla falsariga della ceralacca.

Attraverso un processo di ingegnerizzazione, Modecor ha creato un personalizzato a sigillo pronto all'uso, in grado di mantenere perfettamente intatto l'aspetto di artigianalità tipico di un prodotto realizzato a mano.

Con la differenza che Modecor lo crea per te...

Much more than a simple signature...

Modecor presents an exclusive novelty in chocolate customization!

Following the latest pastry trend, manually reproduce your brand on chocolate, through the creation of a seal, that looks like sealing wax. Through an engineering process, Modecor has created a customized ready to use seal.

An artisanal look, proper of a handmade product. The difference? We make it for you...



Scegli il sigillo

*valorizza il tuo logo
o le tue iniziali*





RUBY
Chocolate

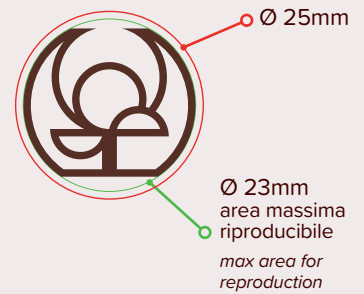


Cioccolato
FONDENTE



- Ø da 3,5 a 3,8 cm
- Cioccolato Fondente o Ruby
Dark or Ruby chocolate
- Minimo d'ordine: 3 confezioni
(1440 pezzi – 480 pezzi a confezione)
*Minimum order quantity: 3 boxes
(1440 pcs – 480 pcs/box)*
- Gluten free

Fattibilità - Feasibility



PLUS

- Look estremamente **artigianale** come **fatto a mano**.
- Sigilli **diversi uno dall'altro**, ben curati nei dettagli che non si ripetono in modo monotono.
- Riproduzione del logo per **incisione** senza aggiunta di alcun colore.

Extremely artisanal look, just like a handmade product.

Each seal is unique, thanks to the innovative process.

Logo reproduction through incision like engraving, without adding any print colour





Placchette in cioccolato a rilievo blisterate

Embossed chocolate plaques in blister

- Cioccolato fondente (Cacao 60% min) - Dark chocolate (Cocoa 60% min)
- Colore stampa Bianco Printing colour White
- Quantità/Quantity = 312pz/box
- Minimo d'ordine: 6 confezioni Minimum order quantity: 6 boxes
- Gluten free 



Cioccolato
FONDENTE



COD 70 - Ø3,8cm



COD 62 - 3,8x3cm



COD 71 - 4,4x3,4cm




COD 24 - 3,8x3,8cm



Trasferelli per cioccolato

Transfer sheets for chocolate

- Fogli per confezione: 24
Sheets per box: 24
- Minimo d'ordine: 10 confezioni
Minimum order quantity: 10 boxes
- Formato foglio 30x40 cm
Sheet size 30x40 cm
- Colori stampa (vedi pag 177)
Printing colours (see pag 177)
- Gluten free 





Placchette in cioccolato Ruby blisterate

Ruby chocolate plaques in blister

- Cioccolato Ruby
Ruby chocolate
- Colore stampa Bianco
Printing colour White



- Minimo d'ordine: 6 confezioni
Minimum order quantity: 6 boxes
- Gluten free



COD 24 - 3,8x3,8cm

pz/conf	pz/MOQ
pcs/box	pcs/MOQ
408	2448



COD 70 - Ø3,8cm

pz/conf	pz/MOQ
pcs/box	pcs/MOQ
408	2448



COD 71 - 4,4x3,4cm

pz/conf	pz/MOQ
pcs/box	pcs/MOQ
408	2448







Placchette in cioccolato blisterate

Chocolate plaques in blister

- Cioccolato fondente (Cacao 60% min) o bianco
Dark chocolate (Cocoa 60% min) or white
- Colori stampa (vedi pag 177)
Printing colours (see pag 177)
- Minimo d'ordine: 6 confezioni - Minimum order quantity: 6 boxes
- Gluten free



Forme disponibili - shapes

<p>COD 64* - 2x1,4cm</p> <table border="1"> <tr> <td>pz/conf</td> <td>pz/MOQ</td> </tr> <tr> <td>pcs/box</td> <td>pcs/MOQ</td> </tr> <tr> <td>1615</td> <td>9690</td> </tr> </table>	pz/conf	pz/MOQ	pcs/box	pcs/MOQ	1615	9690	<p>COD 65* - 2,6x1,6cm</p> <table border="1"> <tr> <td>pz/conf</td> <td>pz/MOQ</td> </tr> <tr> <td>pcs/box</td> <td>pcs/MOQ</td> </tr> <tr> <td>1088</td> <td>6528</td> </tr> </table>	pz/conf	pz/MOQ	pcs/box	pcs/MOQ	1088	6528	<p>COD 91 - 3,4x1,7cm</p> <table border="1"> <tr> <td>pz/conf</td> <td>pz/MOQ</td> </tr> <tr> <td>pcs/box</td> <td>pcs/MOQ</td> </tr> <tr> <td>595</td> <td>3570</td> </tr> </table>	pz/conf	pz/MOQ	pcs/box	pcs/MOQ	595	3570	<p>COD 92 - 3,9x2,4cm</p> <table border="1"> <tr> <td>pz/conf</td> <td>pz/MOQ</td> </tr> <tr> <td>pcs/box</td> <td>pcs/MOQ</td> </tr> <tr> <td>595</td> <td>3570</td> </tr> </table>	pz/conf	pz/MOQ	pcs/box	pcs/MOQ	595	3570
pz/conf	pz/MOQ																										
pcs/box	pcs/MOQ																										
1615	9690																										
pz/conf	pz/MOQ																										
pcs/box	pcs/MOQ																										
1088	6528																										
pz/conf	pz/MOQ																										
pcs/box	pcs/MOQ																										
595	3570																										
pz/conf	pz/MOQ																										
pcs/box	pcs/MOQ																										
595	3570																										
<p>COD 103 - 4,6x2,3cm</p> <table border="1"> <tr> <td>pz/conf</td> <td>pz/MOQ</td> </tr> <tr> <td>pcs/box</td> <td>pcs/MOQ</td> </tr> <tr> <td>510</td> <td>3060</td> </tr> </table>	pz/conf	pz/MOQ	pcs/box	pcs/MOQ	510	3060	<p>COD 99 - 4,7x2,8cm</p> <table border="1"> <tr> <td>pz/conf</td> <td>pz/MOQ</td> </tr> <tr> <td>pcs/box</td> <td>pcs/MOQ</td> </tr> <tr> <td>408</td> <td>2448</td> </tr> </table>	pz/conf	pz/MOQ	pcs/box	pcs/MOQ	408	2448	<p>COD 71 - 4,4x3,4cm</p> <table border="1"> <tr> <td>pz/conf</td> <td>pz/MOQ</td> </tr> <tr> <td>pcs/box</td> <td>pcs/MOQ</td> </tr> <tr> <td>408</td> <td>2448</td> </tr> </table>	pz/conf	pz/MOQ	pcs/box	pcs/MOQ	408	2448							
pz/conf	pz/MOQ																										
pcs/box	pcs/MOQ																										
510	3060																										
pz/conf	pz/MOQ																										
pcs/box	pcs/MOQ																										
408	2448																										
pz/conf	pz/MOQ																										
pcs/box	pcs/MOQ																										
408	2448																										

* Considerando la dimensione ridotta della forma, per ottenere un buon risultato grafico, scegli di creare il logo con le tue iniziali.

* Considering the small size of the shape, for a better result create your logo with your initials.



COD 78* - Ø2,2cm

pz/conf	pz/MOQ
pcs/box	pcs/MOQ
1020	6120



COD 102 - Ø3cm

pz/conf	pz/MOQ
pcs/box	pcs/MOQ
595	3570



COD 70 - Ø3,8cm

pz/conf	pz/MOQ
pcs/box	pcs/MOQ
408	2448



COD 101 - 3x3cm

pz/conf	pz/MOQ
pcs/box	pcs/MOQ
595	3570



COD 62 - 3,8x3cm

pz/conf	pz/MOQ
pcs/box	pcs/MOQ
408	2448



COD 24 - 3,8x3,8cm

pz/conf	pz/MOQ
pcs/box	pcs/MOQ
408	2448



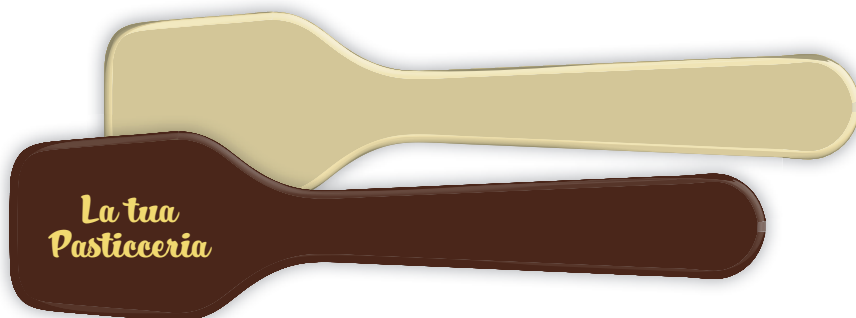
COD 95 - 5,8x2,3cm

pz/conf	pz/MOQ
pcs/box	pcs/MOQ
340	2040



COD 85 - 7x2,3cm

pz/conf	pz/MOQ
pcs/box	pcs/MOQ
340	2040



COD 116 - 10x2,5cm

pz/conf	pz/MOQ
pcs/box	pcs/MOQ
170	1020




COD 59 - 4x3,4cm

pz/conf	pz/MOQ
pcs/box	pcs/MOQ
408	2448



Blister da riempire

Empty blisters

- Colori stampa (vedi pag 177)
Printing colours (see pag 177)
- Blister per confezione: 51
Blister per box: 51
- Minimo d'ordine:
2 confezioni
*Minimum order quantity:
2 boxes*
- Gluten free 

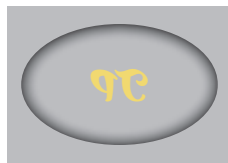
* Considerando la dimensione ridotta della forma, per ottenere un buon risultato grafico, scegli di creare il logo con le tue iniziali.

* Considering the small size of the shape, for a better result create your logo with your initials.



COD 64* - 2x1,4cm

impronte/blister	impronte/MOQ
indents/blister	indents/MOQ
95	9690



COD 65* - 2,6x1,6cm

impronte/blister	impronte/MOQ
indents/blister	indents/MOQ
64	6528



COD 91 - 3,4x1,7cm

impronte/blister	impronte/MOQ
indents/blister	indents/MOQ
35	3570



COD 92 - 3,9x2,4cm

impronte/blister	impronte/MOQ
indents/blister	indents/MOQ
35	3570



COD 103 - 4,6x2,3cm

impronte/blister	impronte/MOQ
indents/blister	indents/MOQ
30	3060



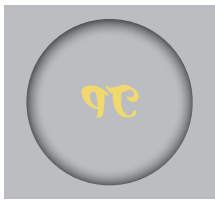
COD 99 - 4,7x2,8cm

impronte/blister	impronte/MOQ
indents/blister	indents/MOQ
24	2448



COD 71 - 4,4x3,4cm

impronte/blister	impronte/MOQ
indents/blister	indents/MOQ
24	2448



COD 78* - Ø2,2cm

impronte/blister	impronte/MOQ
indents/blister	indents/MOQ
60	6120



COD 102 - Ø3cm

impronte/blister	impronte/MOQ
indents/blister	indents/MOQ
35	3570



COD 70 - Ø3,8cm

impronte/blister	impronte/MOQ
indents/blister	indents/MOQ
24	2448



COD 101 - 3x3cm

impronte/blister	impronte/MOQ
indents/blister	indents/MOQ
35	3570



COD 62 - 3,8x3cm

impronte/blister	impronte/MOQ
indents/blister	indents/MOQ
24	2448



COD 24 - 3,8x3,8cm

impronte/blister	impronte/MOQ
indents/blister	indents/MOQ
24	2448



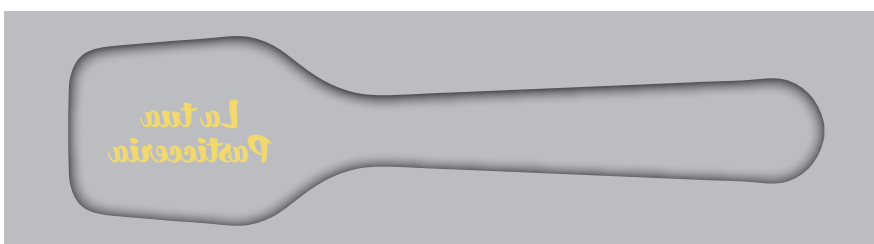
COD 95 - 5,8x2,3cm

impronte/blister	impronte/MOQ
indents/blister	indents/MOQ
20	2040



COD 85 - 7x2,3cm

impronte/blister	impronte/MOQ
indents/blister	indents/MOQ
20	2040



COD 116 - 10x2,5cm

impronte/blister	impronte/MOQ
indents/blister	indents/MOQ
10	1020



COD 59 - 4x3,4cm

impronte/blister	impronte/MOQ
indents/blister	indents/MOQ
24	2448



Decoshape in cialda per gelateria e pasticceria

Wafer decoshape for pastry and ice cream products

- STAMPA FOTOGRAFICA
Photo printing effect
- Riproduciamo i colori del tuo Logo
(possibili variazioni sono determinate dal supporto in cialda)
We can reproduce the colours of your Logo (possible variations are determined by the wafer support)
- Pezzi per barattolo: 600
Pcs per jar: 600
- Minimo d'ordine: 6 confezioni (3600 Decoshape)
Minimum order quantity 6 jars



Cod: **0306A**
cm: L3,5xH5,5





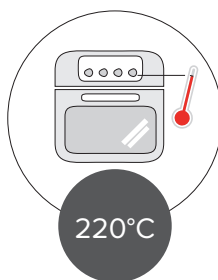
Cod: **0349A**
cm: L3,9xH4,7



Cialde per prodotti da forno

Wafer for baking products

- Colore di stampa Marrone
Printing colour Brown 
- Pezzi per confezione: 1000
Pcs per box: 1000
- Minimo d'ordine 15 confezioni (15.000 cialde)
Minimum order quantity 15.000 wafers
- Resiste in forno max +220°C
Can resist up to +220°C in oven
- Gluten free 



Ø3,5cm



3,8x2,5cm



Ottima resistenza in frittura

Good resistance in fried products





Omar Busi nasce a Pieve di Cento (BO) dove gestisce fino al 2016 la storica pasticceria di famiglia, le cui origini risalgono al **1811**. La grande esperienza nel settore alimentare lo porta negli ultimi **15 anni** ad intraprendere parallelamente un' intensa attività di ricerca, sperimentazione e consulenza.

Da qualche anno tale attività impegna il **Maestro** totalmente presso scuole ed importanti aziende nel mondo della Pasticceria a livello internazionale.

Grande professionalità, profonda conoscenza della materia e creatività a tutto tondo sono parte integrante del suo DNA.

Omar Busi was born in Pieve di Cento (BO) where he managed the historic family confectionery until 2016, whose origins date back to 1811. The vast experience in the food sector in the last 15 years leads him to undertake an intense research, experimentation and consulting activity in parallel. For some years, this activity has engaged the Master totally in schools and important companies in the world of Pastry at an international level.

Great professionalism, deep knowledge of the subject matter and well-rounded creativity are an integral part of his DNA

Un grazie speciale a...

Una collaborazione che dura da 3 anni quella del Maestro **Omar Busi** con **Modecor**!

Un completo restyling nella proposta di torte, monoporzioni e altri realizzati, dove le nostre decorazioni vivono in modo completamente innovativo, piacevole e creativo.

Un'armonia di forme, colori, tipologia di dolci che ha dato vita, nel corso degli ultimi **3 anni**, ad uno **stile unico e distintivo**.

Un grazie speciale quindi ad Omar Busi, per il suo impegno e la sua creatività, fonte di ispirazione per tutto il team **Modecor** e per i nostri tecnici interni **Roberta, Federica e Fabio**, che lavorano sotto l'attenta guida del Maestro per la messa a punto delle torte che vedete su tutti i nostri cataloghi.

E non finisce qui...

Nuove sfide, nuovi prodotti e nuovi stili ci attendono!

Un processo di innovazione che toccherà prodotti e relative *mise en place* a cura del Maestro.

Scoprite con Modecor il nuovo volto della decorazione!

SPECIAL THANKS TO...

A collaboration that has lasted for 3 years that of Maestro Omar Busi with Modecor

A complete restyling in the proposal of cakes, single portions and others, where our decorations come to life in a completely innovative, pleasant and creative way. A harmony of shapes, colours, and types of sweets that has resulted in a unique and distinctive style over the past three years.

A special thanks therefore to Omar Busi, for his commitment and his creativity, a source of inspiration for the whole Modecor team and for our internal technicians Roberta, Federica and Fabio, who work under the careful guidance of the Master for the fine tuning of the cakes you see in all our catalogues.

And it doesn't end here... New challenges, new products and new styles await us!

An innovation process that will touch products and related mise en place under the careful eye of the Master. Discover the new face of decoration with Modecor!

  Omar Busi
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 www.omarbusi.com

COLORI

Colours | Couleurs | Farben | Cores | Cores

	Italiano	English	Français	Deutsch	Español	Português
A	Assortito (col./conf.)	Assorted (col./box)	Assorti (coul./Bte.)	Sortiert (Farbe/Verp.)	Surtido (col./caja)	Sortido (cor./caixa)
B	Rosa - Femmina	Pink - Female	Rose - Fille	Rosa - Mädchen	Rosa - Niña	Rosa - menina
C	Celeste - Maschio	Light-blue - Male	Bleu ciel - Garçon	Hellblau - Junge	Celeste - Niño	Azul - menino
D	Rosso	Red	Rouge	Rot	Rojo	Vermelho
E	Giallo	Yellow	Jaune	Gelb	Amarillo	Amarelo
G	Bianco	White	Blanc	Weiß	Blanco	Branco
H	Argento	Silver	Argent	Silber	Plateado	Prateado
I	Oro	Gold	Or	Gold	Oro	Dourado
K	Blu	Blue	Bleu	Blau	Azul	Azul marinho
J	Avorio	Ivory	Ivoire	Elfenbeinfarbe	Marfil	Marfim
L	Verde	Green	Vert	Grün	Verde	Verde
N	Marrone	Brown	Marron	Braun	Marrón	Castanho
Q	Arancione	Orange	Orange	Orange	Naranja	Laranja
T	Trasparente	Transparent	Transparent	Durchsichtig	Transparente	Transparente
V	Lilla/viola	Lilac/violet	Lilas/violet	Lila/Violett	Lila/violeta	Lilás/violeta
W	Fucsia	Fuchsia	Fuchsia	Fuchsinrot	Fucsia	Rosa shock
Z	Nero	Black	Noir	Schwarz	Negro	Preto

Ove non specificato, non sono previste confezioni assortite | If not specified, assorted boxes are not available | Si cela n'est pas spécifié, les assortiments ne sont pas prévus | Wo nichts angegeben ist, sind keine Sortimente vorgesehen | Donde no esté especificado, no está prevista la caja surtida | Quando não estiver especificado é porque não está disponível na versão sortida

ABBREVIAZIONI MATERIALI

Abbreviations of materials | Abréviations des matériels | Materialabkürzungen | Abreviaciones de los materiales | Abreviações dos Materiais

	Italiano	English	Français	Deutsch	Español	Português
AM	Amido	Starch	Amidon	Stärke	Almidón	Amido
BS	Biscotto	Biscuit/cookie	Biscuit	Keks	Galleta	Biscoito
	Termoformati da riempire	Empty moulds, to be filled	Thermoformés à remplir	Schoko-Formen zum Ausfüllen	Moldes termoformados para rellenar	Moldes para preencher
	Cioccolato fondente Cacao min. 60%	Dark chocolate Cocoa min. 60%	Chocolat noir Cacao min. 60%	Bitterschokolade Kakao min. 60%	Chocolate negro Cacao min. 60%	Chocolate preto Cacau min 60%
	Cioccolato al latte	Milk chocolate	Chocolat au lait	Milchschokolade	Chocolate con leche	Chocolate ao leite
	Cioccolato bianco	White chocolate	Chocolat blanc	Weiße Schokolade	Chocolate blanco	Chocolate branco
	Cioccolato Ruby	Ruby chocolate	Ruby chocolate	Ruby chocolate	Ruby chocolate	Ruby chocolate
CE	Cera	Wax	Cire	Wachs	Cera	Cera
CI	Ciniglia	Chenille	Chenille	Chenille	Chenille	Chenille
CR	Ceramica	Ceramic	Céramique	Keramik	Cerámica	Cerâmica
CT	Carta/Cartone	Paper/Carton	Papier/Carton	Papier/Karton	Papel/Cartón	Papel/Cartão
GE	Gélee	Jelly	Gelée	Gelatine	Gelatina	Gelatina
LA	Liquido analcolico	Non alcoholic liquid	Liquide sans alcool	Alkoholfrei Flüssigkeit	Líquido sin alcohol	Líquido sem álcool
LE	Legno	Wood	Bois	Holz	Madera	Madeira
MM	Marshmallow	Marshmallow	Marshmallow	Marshmallow	Marshmallow	Marshmallow
MT	Metallo	Metal	Métal	Metall	Metal	Metal
MZ	Marzapane	Marzipan	Massepain	Marzipan	Mazapán	Maçapão
PF	Prodotto da forno	Bakery wares	Produit cuit au four	Backwaren	Productos para hornear	Produtos cozidos no forno
PL	Plastica	Plastic	Plastique	Plastik	Plástico	Plástico
PO	Polystone/resina	Polystone/polyresin	Polystone/polyrésine	Polystone/Polyresin	Polystone/Polyresina	Polistone/Poliresina
PR	Preparato	Mix	Préparation	Präparat	Preparado	Preparado
PT	Pastigliaggio	Gum-paste	Pastillage	Tragant	Pasta adragante	Pastilhagem
SC	Surrogato di cioccolato	Chocolate compound	Pâte à glacer chocolat	Schokoladenersatz	Sucedáneo de chocolate	Sucedâneos de chocolate
SL	Silicone	Silicone	Silicone	Silikon	Silicona	Silicone
ST	Stoffa	Fabric	Tissu	Stoff	Tela	Tecido
VT	Vetro	Glass	Verre	Glas	Vidrio	Vidro
WF	Cialda	Wafer	Azyme	Oblate	Oblea	Obreia
ZU	Zucchero	Sugar	Sucre	Zucker	Azúcar	Açúcar

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