

## Marzipan (almond paste)

Blanched, moist, refined almonds are heated with sugar, or “roasted”. The roasting process sterilises the mixture and opens up the almond components. At the same time, the moisture content is reduced by evaporation. After roasting, the raw marzipan is cooled, wrapped in shrinkfoil and packed in cartons. The finished raw marzipan contains a maximum of 17 per cent moisture and 35 per cent sugar. The only ingredients are almonds and sugar.

Marzipan for forming and modelling can be made by blending raw marzipan with icing sugar. Up to one part sugar is added to one part raw marzipan. Up to 3.5 per cent corn syrup and 5 per cent sorbitol syrup can also be added, but this must then be deducted from the sugar addition.

For high-quality products, we recommend using no more than a half kilogram of icing sugar to one kilogram of raw marzipan. This corresponds to our AMM grade. The German Confectioners’ Association has limited the amount of added sugar per kilogram of marzipan paste to 250 grams for marzipan with a quality mark.



### Storage

Cool at max. 18 °C, dark, dry  
Relative air humidity: max. 60 %

## Raw marzipan

### **MO RAW MARZIPAN 0**

A raw marzipan with the finest possible taste, made from sweet Mediterranean almonds. Full-bodied aroma.

### **MOCAL RAW MARZIPAN 0**

A raw marzipan with the finest possible taste, made from sweet Californian almonds. Full-bodied aroma.

### **MI RAW MARZIPAN I**

Our marzipan paste MI contains a carefully measured addition (up to 12 per cent) of bitter almonds. This allows us to achieve a particularly strong, distinctive marzipan taste.



## Superior-grade marzipans

For forming and modelling:

### **SMM SUPERIOR MODELLING MARZIPAN 80/20**

Ready-made modelling marzipan with a blending ratio of one kilogram of raw marzipan and 250 grams of sugar. It complies with all the requirements for the “Mark of Quality” for marzipan of the German confectioners’ association.

### **EMM SUPERIOR MODELLING MARZIPAN 70/30**

Sugar blend slightly higher than SMM. This marzipan meets the regulations of “super-grade marzipan” according to the definitions of sugar confectionery.

## Marzipans

For forming and modelling:

### **AMM MODELLING MARZIPAN**

Ready-made modelling marzipan with a blending ratio of one kilogram of raw marzipan to 500 grams of sugar.

### **CMM MODELLING MARZIPAN**

Particularly economical marzipan suitable for forming and modelling. Although the maximum amount of sugar is used, it has a full-bodied flavour.