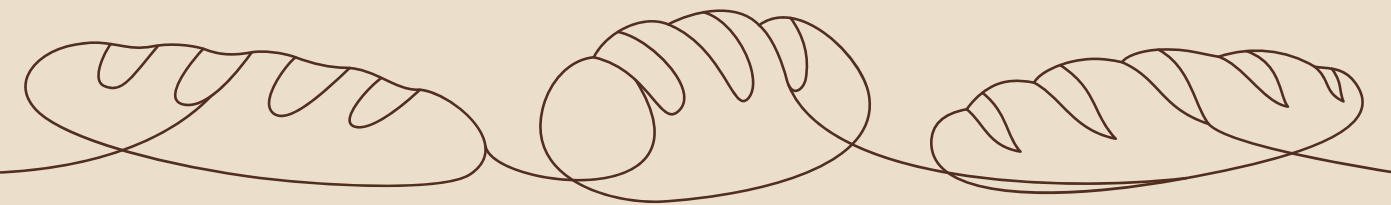


DIVINA
BONTÀ ITALIANA



PRODUCTS CATALOG

2025





RUE FLAMBÉE is an Italian Company born from the long experience of its founders in the confectionary and cake project field, who conveyed an innovative and contemporary vision to the traditional cuisine.

Today RF becomes a leading Company manufacturing authentic Italian Free From products concepts for Retailers, Laboratories and Industries, through its own brands or with dedicated Private Label productions.

Thanks to a dynamic approach, a short production lead-time and an in-house R&D Department, Rue Flambée is able to develop custom-made recipes from ideas to final products, entirely Made in Italy, always using a Free From approach.



DIVINA is the modern review of the traditional recipes that answers to the upraising demand of food free by potentially dangerous ingredients.

Thanks to the dedication from **RUE FLAMBÉE** we are able to provide all chefs and professionals, a complete line of ingredients which will make your job easy, granting high quality finished products that can satisfy both traditional and healthy food lovers.



POWDER MIX

Cheese Cake Cream	6	Custard Cream	9
Tiramisù Cream	6	Cupcake & Chocolate Cake	9
Panna Cotta	6	Pancake & Waffle	9
Creme Brulee	7	Cupcake & Vanilla Cake	10
Mascarpone Cream	7	Red Velvet	10
Neutral Mousse	7	Brownies & Lava Cake	10
Dark Chocolate Mousse	8	Shortcrust Pastry	11
Vegan Panna Cotta	8	Sponge Cake	11
Vegan Custard Cream	8		



SPREADS CREAMS

Deluxe Pistachio	Crunchy Rock	
Pistachio	White Chocolate	
Vegan Pistachio	White Chocolate Lactose Free	
Deluxe Hazelnut	Salted Caramel	12
Hazelnut	White Nocciolata	
Vegan Hazelnut		



FLAVOURING PASTES

Cookies	Fruity Raspberry	
Gianduia	Fruity Mango	
Hazelnut	Blue Ocean	
Pistachio 100%	Mint	
Tiramisù	White Chocolate	14
Vaniglia French	Vanilla	
Caffè Arabica	Salted Caramel	
Fruity Strawberry	Cocco	
Fruity Wintry Lemon	Tiramisù Plus	



VARIEGATO ICE CREAM

Crunchy Hazelnut

Pistachio

White Chocolate

White Nocciolata

Hazelnut

Extra Dark

Caramel

Salted Caramel

Stracciatella

Deluxe Stracciatella

Crumble Dark

Cookies

Cocoa, Hazelnut Crunchy

Hazelnut & Whole Hazelnut

Cocoa & Chopped Peanuts

White Hazelnut + Cracked Hazelnut

Pistachio 10% & Whole Pistachio

Hazelnut Wafer + Hazelnut Grain

Amarena

Nocciola Buena

Berries

16



PROFESSIONAL MIX

BAKERY

Pinsa+	18
Pancorn	18
Pasta	18

PASTRY

Puff Pastry	19
Grandi Lievitati Free	19
Brioche & Croissant	19



POWDER MIX

Line of powder preparations dedicated to the typical products of Italian cuisine. A **Gluten Free** reinterpretation of traditional recipes, choosing high quality ingredients, without forgetting the importance of taste and ease of use.





CHEESECAKES CREAM - 1KG - PDC3006

FOR 1 KG OF MIX | ADD

2 l of cream
2 kg of cream cheese

62 (80g)

SERVINGS



TIRAMISÙ CREAM - 1KG - PDC3008

FOR 1 KG OF MIX | ADD

2,5 kg cream

43 (80g)

SERVINGS



PANNA COTTA - 1KG - PD3009

FOR 1 KG OF MIX | ADD

2.5 kg lactose-free milk
2.5 kg lactose-free cream

75 (80g)

SERVINGS



BRULEE CREAM - 1KG - PDC3010

FOR 1 KG OF MIX | ADD

1,7 kg of milk 4 kg of cream

83 (80g)

SERVINGS



MASCARPONE CREAM - 1KG - PDC3011

FOR 1 KG OF MIX | ADD

2,5 kg of cream

43 (80g)

SERVINGS



NEUTRAL MOUSSE - 1KG - PDC4042

FOR 1 KG OF MIX | ADD

1 kg milk at room temperature
4 kg cold cream

75 (80g)

SERVINGS





POWDER MIX

DESSERT CREAMS - DESSERT CREAMS

DARK CHOCOLATE MOUSSE - 1KG - PDC4072

FOR 1 KG OF MIX | ADD

1,2 kg cold milk

27 (80g)



SERVINGS



VEGAN PANNA COTTA - 1KG - PDC014

FOR 1 KG OF MIX | ADD

5 kg vegetal cream

75 (80g)



SERVINGS



VEGAN CUSTARD CREAM - 1KG - PD0101000002

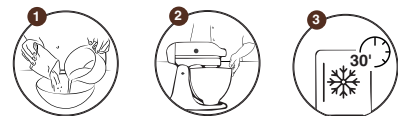
FOR 1 KG OF MIX | ADD

2500 ml water

44 (80g)



SERVINGS



DESSERT CREAMS - DESSERT CREAMS

CUSTARD CREAM - 1KG - PDC3012

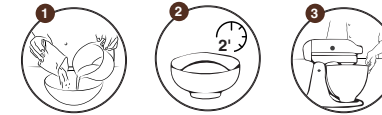
FOR 1 KG OF MIX | ADD

2,5 kg of milk room temperature

43 (80g)



SERVINGS

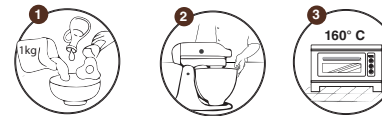


CUPCAKES & CHOCOLATE CAKE - 2,5KG - PDC4002

FOR 1 KG OF MIX | ADD

340 g soft butter or seed oil*
500 g eggs2 CAKE Ø 25
36 CUPCAKES

SERVINGS

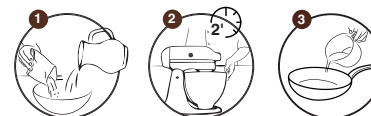


PANCAKE & WAFFLE - 1KG - PDC013

FOR 1 KG OF MIX | ADD

Waffles/Pancakes:
1100 g of milk
200 g of oil20-25
WAFFLE/PANCAKE

SERVINGS



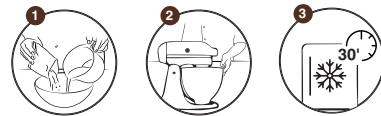
*LACTOSE FREE RECIPE: NO MILK BUT 90 G OF WATER

**RED VELVET - 2,5KG - PDC4014****FOR 1 KG OF MIX | ADD**

350 g soft butter or seed oil*
500 g eggs

2 CAKE Ø 25**SERVINGS****CUPCAKES & VANILLA CAKE - 2,5KG - PDC4001****FOR 1 KG OF MIX | ADD**

340 g of butter 500 g of eggs

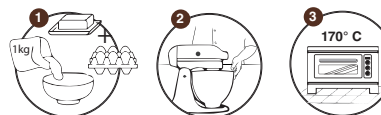


* LACTOSE-FREE RECIPE: REPLACE WITH 340 G SEED OIL

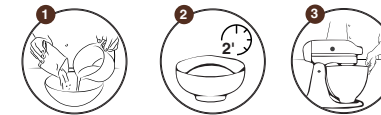
BROWNIES, SACHER & LAVACAKE - 2,5KG - PDC4008**FOR 1 KG OF MIX | ADD**

500 g soft butter
375 g eggs

BROWNIES:
1 CAKE 30X40
SACHER:
1 CAKE Ø 30
LAVA CAKE: 24

**SERVINGS****SHORTCRUST PASTRY - 2,5KG - PDC4003****FOR 1 KG OF MIX | ADD**

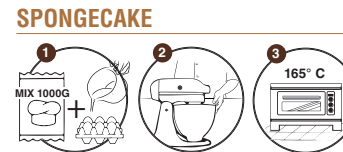
400 g butter 200 g eggs
100 g egg yolk



* ALSO AVAILABLE IN BIG FORMAT COD PDCFROLLA

SPONGECAKE - 2,5KG - PDC60012500GR**SPONGECAKE | FOR 1 KG OF MIX | ADD**

700 g eggs 300 g water



* LACTOSE FREE RECIPE: SUBSTITUTE BUTTER WITH MARGARINE



SPREAD CREAMS

A variety of delicious spreads that satisfy all tastes.

The **Divina spreads** produced by Rue Flambée can be used to fill cakes, mousse, or desserts; perfect to spread on bread, pancakes and waffle, or crusts.

Available in format from 3kg to 15kg.



DELUXE PISTACHIO 22%

250 g: **ML9316** - 3 Kg: **PDC9294-3**

PISTACHIO 10%

250 g: **DIVINA014** - 3 Kg: **DIVINA003**

VEGAN PISTACHIO

250 g: **ML9320** - 3 Kg: **PDC9202-3**

DELUXE HAZELNUT

250 g: **ML9317** - 3 Kg: **PDC9296-3**

HAZELNUT

250 g: **DIVINA018** - 3 Kg: **PDC9299-3**

VEGAN HAZELNUT

250 g: **ML9319** - 3 Kg: **PDC9301-3** - 15 Kg: **PDC010**

CRUNCHY ROCK

250 g: **DIVINA016** - 3 Kg: **PDC9298-3**

WHITE CREAMY

250 g: **DIVINA015** - 3 Kg: **PDC9300-3**

LACTOSE FREE MILK

250 g: **ML9321** - 3 Kg: **PDC011**

SALTED CARAMEL

250 g: **DIVINA017** - 3 Kg: **PDC9295-3**

SPECULOOS

250 g: **ML9318** - 3 Kg: **PDC9297-3**

WHITE NOCCIOLATA

3 Kg: **PDC03030000007**





FLAVOURING PASTES

Concentrated Flavouring Pastes made with high quality raw materials. A small quantity is enough to give an intense flavour to creams, desserts, cake doughs, ice-creams or whipping cream.



COOKIES

1 Kg: **PDC9210-1**

GIANDUIA

1 Kg: **PDC9205-1**

HAZELNUT

1 Kg: **PDC9203-1** - 3 Kg: **PDC9203-3**

PISTACHIO

1 Kg: **PDC9202-1** - 3 Kg: **PDC9202-3**

TIRAMISÙ

1 Kg: **PDC9212-1**

VANILLA FRENCH

1 Kg: **PDC9206-1**

COFFÈE

1 Kg: **PDC9232-1**

FRUTTY STRAWBERRY

1 Kg: **PDC9214-1**

COCCO

3 Kg: **DIVINA030**

FRUTTY WINTRY LEMON

1 Kg: **PDC9200-1**

FRUTTY RASPBERRY

1 Kg: **PDC9201-1**

FRUTTY MANGO

1 Kg: **PDC9228-1**

BLUE OCEAN

1 Kg: **DIVINA040**

TIRAMISÙ PLUS

1 Kg: **DIVINA047**

MINT

3 Kg: **DIVINA025**

WHITE CHOCOLATE

3 Kg: **DIVINA026**

VANILLA

3 Kg: **DIVINA027**

SALTED CARAMEL

3 Kg: **DIVINA028**



VARIEGATO ICE CREAM

In the name is its very essence!

A paste that gives your neutral ice cream bases those typical streaks and that unmistakable taste.

Available in hazelnut (in three variations), pistachio and chocolate flavors.



CRUNCHY HAZELNUT

3 Kg: **PDC0303000001**

PISTACHIO

3 Kg: **PDC0303000002**

WHITE CHOCOLATE

3 Kg: **PDC0303000003**

WHITE NOCCIOLATA

3 Kg: **PDC0303000004**

HAZELNUT

3 Kg: **PDC0303000005**

EXTRA DARK

3 Kg: **PDC0303000006**

CARAMEL

3 Kg: **PDC0303000008**

SALTED CARAMEL

3 Kg: **DIVINA021**

STRACCIATELLA

1 Kg: **PDC9225-1**

DELUXE STRACCIATELLA

3 Kg: **DIVINA023**

VARIEGATO CRUMBLE DARK

3 Kg: **DIVINA019**

VARIEGATO COOKIES

3 Kg: **DIVINA020**

COCOA, HAZELNUT CRUNCHY

3 Kg: **PDC0303000010**

HAZELNUT & WHOLE HAZELNUT

3 Kg: **PDC0303000011**

COCOA & CHOPPED PEANUTS

3 Kg: **PDCCHOCOPEANUT3KG**

WHITE HAZELNUT + CRACKED HAZELNUTS

3 Kg: **PDCCRUNCHYNOCC3KG**

PISTACHIO 10% & WHOLE PISTACHIO

3 Kg: **PDCPISTACCRUNCH3KG**

HAZELNUT WAFER + HAZELNUT GRAIN

3 Kg: **PDCWAFERNOC3KG**

AMARENA

3 Kg: **DIVINA024**

NOCCIOLA BUENA

3 Kg: **PDC0303000009**

BERRIES

1 Kg: **DIVINA042**



PROFESSIONAL MIX

BAKERY - BAKERY - BAKERY - BAKERY

BAKERY - BAKERY - BAKERY - BAKERY

PROFESSIONAL MIX



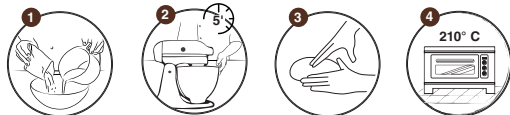
PANCORN* - 15KG - PDCBAKF

* Versatile recommended for bread, pizza and focaccia

FOR 1 KG OF MIX - ADD

900 g water
30 g yeast

15 g extra virgin olive oil
20 g salt

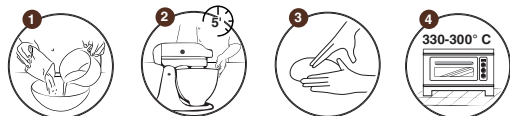


PINSA+ - 15KG - PDCPIZZAPLUS

FOR 1 KG OF MIX | ADD

900 g water
20 g salt

30 g extra virgin olive oil
30 g yeast



PASTA - 15KG - PDCPASTA

FOR 1 KG OF MIX | ADD

600 g eggs
24 g extra virgin olive oil

240 g water



PUFF PASTRY - 15KG - PDCSFOGLIA

FOR 1 KG OF MIX | AGGIUNGERE - ADD

650 g water
5 g yeast

15 g salt

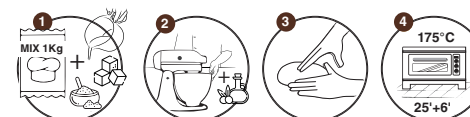


BRIOCHEs & CROISSANT - 15KG - PDC009

FOR 1 KG OF MIX | ADD

590 ml water
60 g oil
500 g of flat margarine

115 g sugar
90 g fresh brewer's yeast



MIX LIEVITATI FREE - 15KG - PDCLIEV

FOR 1 KG OF MIX | ADD

1.2 kg pre dough
100 g eggs
130 g water
50 g honey
1 g panettone flavor

150 g sugar
140 g egg yolk
300 g unwashed raisins
100 g candied orange peel
200 g butter/margarine

300 g mix
10 g fine salt





MADE IN ITALY

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