

1.	Flour tip 405	Kg	10
2.	Sugar (Crystal)	Kg	10
3.	Sugar (Powdered)	Kg	6
4.	Cocoa powder	Kg	1
5.	Corn starch	Kg	3
	MILK PRODUCTS		
6.	Butter	Kg	5
7.	Cocoa butter	Kg	1
8.	Millk	Liter	10
9.	Eggs	Pieces	120
10.	Cream cheese - quark 0% m.m.	Kg	2,5
11.	Cream cheese – topfen 30 – 40% m. m.	kg	2,5
12.	Wipping cream 35% m.m.	Liter	5
13.	Dark chocolate couverture: Ecuador 70,4% cocoa	Kg	4
14.	Dark chocolate Sao Thome 70% cocoa	Kg	4
15.	Dark chocolate Brasil 66% cocoa	Kg	3
16.	Dark chocolate Madagaskar 66% cocoa	Kg	3
17.	Milk chocolate (ariba 39% or java 32 %)	Kg	4
18	White chocolate	Kg	4
	LIQUEUR		
19.	Kirsch liqueur	Liter	2
20.	Eau de vie kirsch (kirsch wine)	Liter	2
21	Rum	Liter	1
22.	Maraschino	Liter	1
	FRUITS		
23.	Lemon	Kg	2
24.	Lime	Kg	2
25.	Dried apricot	Kg	1
26.	Pistachio	Kg	0,5
27.	Almond core	Kg	2
28.	Almond paste (marzipan)	Kg	3
29.	Almond powder	Kg	2
30.	Almond leaves	Kg	1
31.	Apples (4 different kinds 2 kg for each group)	Kg	32
32.	Frozen cherry	Kg	5
33.	Cherry in the jar	Kg	4
34.	Maraschino (Candied cheery)	Kg	2
35	Amarena cherry in thick syrup	Kg	2
36.	Cherry purre (peree de griottes boiron)	Kg	5
37.	Dried figs	Kg	2

38.	Dried plums	Kg	2
39.	Dried dates	Kg	2
40.	Fresh or frozen strawberries	Kg	1
41.	Fresh or frozen raspberries	Kg	1
42.	Fresh or frozen blueberries	Kg	1
43.	Fresh or frozen red currant	Kg	1
	OTHER		
44	Salt	Kg	1
45	Gelatin in slips	Kg	2
46	Vanilla sugar	g	200
47	Baking powder	Kg	0,5
48	Baking soda	Kg	0,5
49	Vanilla powder for dressing(custard powder ,poudre a creme Chaud)	Kg	2
50	Cinnamon powder/sticks	g	100
51	Neutral colors for mirror glaze	Kg	5
52	Confectioner colors (yellow,green,red)	30 g per color	90 g
53	Confectioner colors for chocolate (white,yellow,red,green)	20 g per color	80 g
54	Fresh mint	200 g/day	400 g
55	Honey	Kg	1
56	Vegetable oil	Liter	2
57	Flavored olive oil	Liter	2
58.	Dough pastry (frozen)-strudel	Kg	8
59.	Vanilla sticks	g	200