



Oringer

ICE CREAM INGREDIENT PRODUCT LIST

Oringer has supplied quality ingredients to ice cream manufacturers for decades. Our experience has enabled us to create a nearly inexhaustible range of products to meet all of your needs, making us a primary partner to your success. Please use this product listing as a guide to Oringer's impressive ice cream ingredient range.

Toppings

- Chocolate Fudge
- Fudge Crunch Variegate
- Enrobing Chocolate
- Chocolate Ganache
- Butterscotch & Caramel
- Marshmallow & Peanut Butter
- Fruit, Solid Pack
- Ready-To-Use
- Cherries
- No Sugar Added / Light

Syrups

- Chocolate
- Shake Bases
- Fountain
- Latte

Slush Bases & Flavors

Bases & Purees

- Fruit Bases
- Purees
- Chocolate Bases
- Nut Sauces & Egg Bases
- No Sugar Added Variegates & Bases

Sherbet, Sorbet and Water Ice Bases

Flavors

Vanilla Extracts & Coffee Flavors

- Pure Vanilla
- Vanilla with Vanillin & Imitation Vanillas
- Coffee Flavors

Dream Flavor Concentrates

Natural Flavors

Streak Sauces (Variegates)

Liquid Food Colors

Candy

Specialty Items

- Dry Mix
- Caramel for Dipping Apples

CONCORD FOODS

10 Minuteman Way, Brockton, MA 02301
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TOPPINGS

Chocolate Fudge

We use top quality ingredients in manufacturing our chocolate fudge toppings. Each has its own distinct flavor and color profile. We use blends of cocoas, chocolate liquors, butter and milk products that meet our customer's demands for quality.

Item #	Product Description	Pack
405	Bittersweet Fudge	6/#10
407	"Continental" Hot Fudge Topping	6/#10
40168	"Continental" Hot Fudge Topping	6/5.5# pouch pack
399	Deluxe Hot Milk Fudge	6/#10
40604	Deluxe Hot Milk Fudge	12/2.75# pouch
403	Hot Milk Fudge Topping	6/#10
40223	Hot Milk Fudge Topping	6/5.25# pouch
402	Premium Fudge Sauce	6/#10
406	"Van Hollan" Hot Milk Fudge Topping	6/#10

NEW!

Fudge Crunch Variegate

Fudge Crunch is rich, dark, bittersweet chocolate fudge variegate. It is a unique product that gives you the ability to have a chocolate fudge ripple that hardens like a chocolate chip while maintaining a decadent chocolate flavor. You now have the opportunity to create your own custom fudge crunch type ice cream products.

Item #	Product Description	Pack
40832	Fudge Crunch Variegate	2/10# pails
40842	Fudge Crunch Variegate	50 lb pail

Enrobing Chocolate

Use this rich, bittersweet, enrobing chocolate for dipping the top of waffle cones and for ice cream novelties. This is also excellent in hard ice cream – it gives a chocolate chip affect throughout your ice cream.

Item #	Product Description	Pack
40523	Enrobing Chocolate	3/#10

Chocolate Ganache

A rich chocolate coating for ice cream cakes.

Item #	Product Description	Pack
40665	Chocolate Ganache	2/10 lbs

TOPPINGS

Butterscotch & Caramel Toppings

We use old family recipes and unique cooking techniques to create these rich, buttery caramels and butterscotch toppings.

Item #	Product Description	Pack
409	Butterscotch	6/#10
40539	Butterscotch RTU	3/64 fl oz
413	Caramel Topping	6/#10
40540	Caramel RTU	3/64 fl oz

Marshmallow & Peanut Toppings

Our marshmallows are snowy white with clean marshmallow flavor notes. Marshmallow (#509) is the best RTU available today! In addition, you can use it as a variegate in hard ice cream as well. The nut products use the highest quality ingredients. Peanut Butter (# 421) is smooth, rich and creamy. Works as a weave, a background flavoring in hard ice cream, a flavoring for shakes and is a popular topping for sundaes.

Item #	Product Description	Pack
509	Marshmallow - Ready to Use	2/10# pails
421	Peanut Butter Topping	3/#10

Fruit Toppings - Solid Pack

These toppings are loaded with fruit and are designed to be cut with simple syrup.

Item #	Product Description	Pack
481	Pineapple Fresh Pack	6/#10
483	Strawberry Solid Pack	6/#10

Fruit Toppings - Ready to Use

We use the highest quality fruits to provide a clean natural flavor profile. These ready to use toppings are conveniently packed in tamper proof plastic containers.

Item #	Product Description	Pack
41463	Apple	3/64 fl oz
41486	Black Raspberry	3/64 fl oz
41460	Blueberry	3/64 fl oz
41464	Cherry	3/64 fl oz
41461	Peach	3/64 fl oz
41487	Pineapple	3/64 fl oz
41462	Red Raspberry	3/64 fl oz
41488	Strawberry	3/64 fl oz
40293	Strawberry	12/2.44# pouch
40294	Strawberry with seeds	12/2.44# pouch
41485	Wild Dark Cherry	3/64 fl oz

Cherries

Use to top off a sundae or as an ingredient in your hard ice cream.

Item #	Product Description	Pack
854P	Black Cherry Halves	5 gallon pail (45 lbs of fruit)
854	Black Cherry Halves	2/2 gallons
852	Crushed Maraschinos	6-1/2 gallon
853P	Red Cherry Halves	5 gallon pail (40 lbs of fruit)

No Sugar Added / Light

Popular with customers who are watching their fat and caloric intake and within the rising diabetic community. These are excellent substitutes to high fat and sugar items available at ice cream shops and restaurants.

Item #	Product Description	Pack
401	Fat Free Fudge	6/#10
418	Fat Free NSA Fudge (3/#10)	3/#10
414	Fat Free NSA Caramel	3/#10
436	NSA Strawberry	3/#10

SYRUPS

Chocolate

Use for milkshakes, sundaes, and banana split topping. All conveniently packed in 4/1 gallons per case in tamper proof plastic containers.

Item #	Product Description	Pack
103G	Chocolate	4/1 gallon
40779	Chocolate Flavored	4/1 gallon
104	Dutch Chocolate	4/1 gallon
102G	Fountain Chocolate	4/1 gallon

Shake Bases

These double strength shake syrups are thin viscosity and mix easily into milkshakes. Use 1-ounce syrup per 14-ounce milkshake. All conveniently packed in tamper proof plastic containers.

Item #	Product Description	Pack
232	Black Raspberry	4/1 gallon
234	Chocolate	4/1 gallon
236	Coffee	4/1 gallon
242	Strawberry	4/1 gallon

BASES & PUREES

Oringer's Fruits, Purees and Chocolate Bases are heavy pack and have the proper amount of flavor and color for making high quality Ice Cream, Frozen Custard and Yogurt. Use 2-3 quarts of Oringer base to 5 Gallons of 12-14% butterfat mix.

Fruit Bases

Use 2-3 quarts of Oringer base to 5 Gallons of 10-14% butterfat mix.

Item #	Product Description	Pack
600	Apple Fruit*	6/#10 cans
606	Blueberry *	3/#10 cans
609	Coconut Fruit	6/#10 cans
609P	Coconut Fruit	5 gal
615	Orange Pineapple *	6/#10 cans
616	Peach Chunks*	6/#10 cans
481	Pineapple	12/2.44# pouch
620	Pistachio Nut Salad	3/#10 cans
622	Pumpkin Puree *	6/#10 cans
622P	Pumpkin Puree *	5 gal
624	Rum Raisin*	6/#10 cans
624P	Rum Raisin*	5 gal
627	Strawberry Puree*	6/#10 cans
627P	Strawberry Puree with Seeds*	5 gal
483	Strawberry Solid Pack*	6/#10 cans
483P	Strawberry Solid Pack*	46 lbs
40293	Strawberry	12/2.44# pouch
40294	Strawberry with seeds	12/2.44# pouch
40389	Strawberry Whole / Sliced	48 lbs

* All natural flavors

Purees

Manufactured using the freshest ingredients. Purees are used for manufacturing quality hard ice cream, soft-serve, frozen custard, yogurt, ices, sherbet and sorbets. These purees will not clog your pumps. *Use 25 to 32 ounces of Purees to 5 gallons of 10-14% butterfat mix.*

Item #	Product Description	Pack
603	Banana*	6/#10 cans
40263	Black Cherry	3/#10
605	Black Raspberry*	4/1 gal
605P	Black Raspberry*	5 gal
40830	Black Raspberry MM	4/1 gal
40796	Black Raspberry MM	5 gal
604P	Black Raspberry Seedless*	5 gal
283	Blueberry*	3/#10
612P	Frozen Pudding NEA	5 gal
613P	Ginger Fruit*	5 gal
633	Mango*	4/1 gal
40648	Mango	5 gal
286	Orange/Pineapple*	6/#10
615P	Orange/Pineapple*	5 gal
617	Peach*	6/#10
614P	Peach Chunk*	5 gal
623	Red Raspberry*	4/1 gal
626P	Red Raspberry Seedless*	5 gal
290	Strawberry (seedless)	4/1 gal

**All natural flavors*

Chocolate Bases

Use 2-3 quarts of Oringer base to 5 Gallons of 10-14% butterfat mix.

Item #	Product Description	Pack
40529	Brownie Batter	3/#10 cans
40748	Butter fudge	12/2.75 lb pouch
703	Chocolate Double Rich	6/#10 cans
40828	Chocolate IC MM	5 gal
40140	Continental Fudge	5 gal
703P	Double Rich Chocolate	5 gal
40889	Ice Cream Chocolate MM	6/#10 cans
700	Ice Cream Chocolate Concentrate	6/#10 cans
707P	Premium Chocolate	5 gal
701	Van Daak Chocolate*	6/#10 cans
41568	White Chocolate Sauce	3/64 fl oz

**All natural flavors*

BASES & PUREES

Nut Sauces and Egg Bases

Use 2-3 quarts of Oringer base to 5 Gallons of 10-14% butterfat mix.

Item #	Product Description	Pack	Usage/ 5 gallons of mix
40176	Bavarian	5 gal	2 – 3 quart
715	Butterscotch*	6/#10	1 – 2 quarts
716	Butter Pecan*	6/#10	1 – 2 quarts
716P	Butter Pecan*	5 gal	2 – 3 quarts
40508	Cake Batter	3/#10	3 quarts
40528	Cake Batter	5 gal	2 – 3 quart
718	Caramel*	6/#10	1 – 2 quarts
718P	Caramel*	5 gal	2 – 3 quarts
42725	Cheesecake	12/2.5 lb	2 – 3 quarts
725P	Cheesecake	5 gal	2 – 3 quarts
40007	Cookie Dough *	4/1 gal	10 - 12 ounces
40202	Dulce De Leche*	3/#10	24 - 32 ounces
40233	Dulce De Leche*	5 gal	2 – 3 quarts
720	Egg Nog	6/#10	1.5 - 2 quarts
721	French Custard	6/#10	1.5 - 2 quarts
721P	French Custard	5 gal	2 – 3 quarts
723P	French Vanilla	5 gal	2 – 3 quarts
40525	Graham Cracker	3/#10	2 – 3 quarts
40468	Graham Cracker	5 gal	2 – 3 quarts
41735	Maple Walnut	3/#10	2 – 3 quarts
421	Peanut Butter*	3/#10	2 – 3 quarts

** All natural flavors*

No Sugar Added Variegates and Bases

Excellent for flavoring or weaving in fat free ice cream and yogurts.

Item #	Product Description	Pack
652	NSA Black Raspberry	3/#10

SHERBET, SORBET AND WATER ICE BASES

Add one can of # 840 to 10 pounds of sugar, 4½ gallons of water, 1½ gallons of ice cream mix, 6 ounces of citric acid and desired flavoring. Mix well. Chill in cooler for a minimum of 4 hours (overnight is always best). After cooling, run through machine for a smooth creamy sherbet.

Item #	Product Description	Pack
840	Neutral*	6/#10
840P	Neutral*	5 gal
40793	Orange	12/2.75 lb pouch

Our neutral sorbet and water ice base is a highly stabilized product that produces a soft creamy textured finished sorbet or water ice that can be stored in a standard ice cream cabinet.

Item #	Product Description	Pack
40678	Neutral Sorbet Water Ice Base	12/2.75 lb pouch
884P	Neutral Sorbet	5 gal

FLAVORS

All conveniently packed in quart and gallon tamper proof containers. Use 2-4 ounces per 5 gallons of mix or as otherwise stated.

Item #	Product Description	Item #	Product Description
300	Almond Natural & Artificial	6102	Key Lime**
927	Banana**	40024	Mango**
928	Black Cherry**	953	Maple Imitation
931	Blueberry**	987	Maple Walnut**
933	Bubblegum	955	Mint Chocolate Chip**
973	Butter**	954NC	Mint Flavor no color*
935	Butter Pecan	954	Mint Flavor w/color**
936	Butterscotch**	956	Peach**
937	Caramel**	986	Peanut Butter*
939	Cherry**	957NC	Peppermint no color
943	Coconut	957	Peppermint w/color
988	Cookie Dough**	958	Pina Colada**
979	Cookies 'n Cream**	959	Pineapple**
961	Cotton Candy (1-2 oz)**	960NC	Pistachio no color (3-5 oz)**
942	Crème de Menthe**	960	Pistachio w/color (3-5 oz)*
984	English Toffee**	962	Raspberry**
924	Hazelnut*	963	Rum Extract "Imitation"***
952	Irish Crème**	964	Rum Extract "Jamaica"

*gallon size only **quart size only

VANILLA EXTRACTS & COFFEE FLAVORS

Pure Vanilla (Category 1)

We use the finest Vanilla to impart a smooth clean flavor in your Hard Ice Cream, Soft-Serve, Frozen Custard and Yogurt. All conveniently packed in tamper proof plastic containers.

Item #	Product Description	Pack	Usage/ 5 gallons of mix
870A	Bourbon Vanilla (1 Fold)	Gallon	4-6 ounces
870C	Pure Blended Vanilla (1 Fold)	Gallon	4-6 ounces
40174	Vanilla Pure Extract (2 Fold)	Gallon	2-3 ounces

Vanilla with Vanillin and Imitation Vanillas

Item #	Product Description	Pack	Usage/ 5 gallons of mix
871	Vanilla/vanillin (1 Fold)	Gallon	4-6 ounces
876	Vanilla/vanillin (2 Fold)	Gallon	2-3 ounces
880	Natural and Artificial Vanilla	Gallon	2-3 ounces
882	Imitation French Vanilla	Gallon	3-5 ounces
881	Imitation Baker's Vanilla	Gallon	2-3 ounces

Coffee Flavors (Category 1)

Item #	Product Description	Pack	Usage/ 5 gallons of mix
899	Cappuccino Flavor*	Gallon	7-8 ounces
944	Coffee Brandy (Kahlua)	Gallon	6-8 ounces
901	Coffee Flavor DS*	Gallon	10-12 ounces
900	Espresso /Coffee Dream*	Gallon	4-6 ounces
924	Hazelnut	Gallon	2-4 ounces
952	Irish Crème Flavor	Quart	2-4 ounces

* All natural flavors

DREAM FLAVOR CONCENTRATES

Use dream flavors to make Hard Ice Cream, Frozen Custard, Sherbets, Italian Water Ices, and Sorbet. All conveniently packed in tamper proof plastic containers. *Use 3-4 ounces of Dream Flavor to 5 gallons of ice cream mix or approximately 50 lbs. To make your own syrup, add 2 ounces of Dream Flavor to 1 gallon of simple syrup.*

Item #	Product Description	Pack
908	Black Raspberry	1 qt
906	Blue Raspberry	1 qt
907	Cherry	1 qt
911	Lemon*	1 gal
913	Orange*	1 gal
918	Strawberry	1 qt
920	Watermelon	1 gal

* All natural flavors

NATURAL FLAVORS (CATEGORY 1)

Create the flavor profile you desire with Oringer's Natural Flavors. All conveniently packed in tamper proof plastic gallon containers

Item #	Product Description	Pack	Usage/ 5 gallons of mix
305	Almond WONF	1 gal	3-4 ounces
6104	Amaretto	1 gal	6-8 ounces
301	Black Cherry WONF	1 gal	8-10 ounces
304	Black Raspberry WONF	1 gal	8-10 ounces
307	Blueberry WONF	1 gal	8-10 ounces
310	Cherry WONF	1 gal	8-10 ounces
313	Lemon Extract	1 gal	8-12 ounces
319	Maple WONF	1 gal	6-8 ounces
317	Orange Extract	1 gal	8-12 ounces
323	Peanut Butter	1 gal	8-10 ounces
318	Peppermint Extract	1 gal	8-12 ounces
326	Red Raspberry WONF	1 gal	8-10 ounces
6275	Rum (S & A)	1 gal	4-6 ounces
968NC	Strawberry no color WONF	1 gal	4-6 ounces

All the above flavors are all natural category 1.

STREAK SAUCES (VARIEGATES)

These are excellent streaks for variegating into your signature Hard Ice Cream or Frozen Custard. Add streak sauce at 40 degrees and at a ratio of 10-15% per 5 gallons of mix. Can be mixed-in by hand or ice cream variegation equipment. Must be kept refrigerated after opening.

Item #	Product Description	Pack
807	Black Raspberry*	2/11# pails
807P	Black Raspberry*	5 gal
802	Blueberry*	2/11# pails
40521	Butter Crème Frosting	2/11# pails
812	Caramel*	2/11# pails
40340	Caramel*	5 gal
806	Chocolate*	6/#10
818P	Chocolate Fudge*	55# pail
818P	Chocolate Fudge*	5 gal
40832	Fudge Crunch NEW!	2/10# pails
40842	Fudge Crunch NEW!	5 gal
40526	Graham Cracker	2/11# pails
510P	Marshmallow	55# pail
40401	Marshmallow	2/11# pails
510P	Marshmallow	5 gal
824	Milk Chocolate*	50# pail
421P	Peanut Butter	45# pail
809	Red Raspberry*	2/11# pails
809P	Red Raspberry*	5 gal
810	Strawberry*	2/11# pails
810P	Strawberry*	5 gal

* All natural flavors

LIQUID FOOD COLORS

Add eye appeal to your desserts and match flavor profiles using Liquid Food Colors. All conveniently packed in QUART size tamper proof plastic containers.

Item #	Product Description	Pack
350	Blue	1 qt
354G	Caramel	1 gal
356	Egg Shade	1 qt
362	Pink	1 qt
366	Strawberry Red	1 qt
370	Yellow	1 qt

CANDY

Use at a ratio of 2 pounds of candy to 5 gallons of finished product.

Item #	Product Description	Pack
765	Bubblegum Pieces	29.5 lbs

SPECIALTY ITEMS

Dry Mix

Use 11 fl oz of water to 1 lb of waffle mix batter.

Item #	Product Description	Pack
31154	Waffle Cone Mix	8/3.75#
33208	Waffle Cone Mix	50 #

Use 2.28 lbs of water to 2.5 gals of mix.

Item #	Product Description	Pack
33375	Brownie Batter Dry Mix	12/2.28#
33364	Cake Batter Dry Mix	12/2.28#

Caramel for Dipping Apples

As one of the largest private manufacturers of caramel in the United States, Oringer has developed caramel for every application. Our specialty is developing caramels that meet the various needs of our customers. We combine superb flavor with the right consistency and appearance. The caramels listed below, are the best for covering/dipping apples.

An easy to use block of caramel. Cut and heat caramel in microwave; dip apple and place on parchment paper to cool.

Item #	Product Description	Pack
423L	All Purpose Caramel	4 / 5 lb loaves

Heat can of caramel in warmer to 180°; dip apple and place on parchment paper to cool.

Item #	Product Description	Pack
40217	All Purpose Caramel	6 / #10 cans

Easy to use! Stretch caramel wraps over apples and warm briefly in oven or microwave. Each package contains 5 discs of caramel and sticks.

Item #	Product Description	Pack
30011	Caramel Wraps	24 / 6.5 oz