



DEAR PARTNER,

Jambo!

We proudly present you our 2016 catalogue.

This is a magnificent selection that has been specifically chosen for Kenya and the East African region.

KALON KAPITAL

is the leader in the supply of premium frozen bakery items.

Our current partners come from the Hotel, Restaurant, Café and catering industry from all over Kenya.

In addition to great quality products and outstanding service, we at Kalon Kapital offer a real solution to your bakery needs.

Our strength and success come from our foundation and our core pillars:

- Honesty & Integrity
- Flexibility & Adaptability
- Quality & Timeliness

PRODUCTS

We are delighted to be able to offer you a wide range of products such as bread, viennoiserie, savoury and delicious sweet pastry.

All made with the finest European ingredients.

Our offering is indulgence.

Go on, Spoil yourself.

LOGISTICS

Kalon Kapital are pleased to showcase our fantastic cold-chain set up. This includes multiple cold storage facilities across Nairobi, coupled with a fleet of modern refrigerated trucks.

Thanks to this set up, we can make and honour our promise to deliver as little as one box, to your doorstep, anywhere in the country, at any time.

From the bush in the Masai Mara to the sandy beaches of Mombasa, from the hustle and bustle of Nairobi to the tranquility of Mt Kenya, our customers continue to enjoy our products.

SOLUTIONS

Délifrance marks its baseline "Inspired Bakery" as a leitmotif to their partners.

At Kalon Kapital, our Inspiration is driven by our clients and consumers.

We relish the challenge of providing solutions to problems including high production costs, lack of availability of key ingredients, and no consistency in the final output of large batches. Trust us to be your preferred partner, and solve your bakery needs.

OUR AMBITION IS TO INSPIRE OTHERS.

Allow us to enrich the everyday life of your consumers with little moments of sweet pleasure.

We are convinced that you, as well, will inspire your clients by offering them our finest, quality products.

BON APPÉTITI!

All the Best,

PARAS SHAH

Founding Partner, Kalon Kapital
Proud Dad, Average Golfer, and slightly better Chess Player!

ARJUN PATEL

Managing Partner, Kalon Kapital
Wildlife Enthusiast, Avid Traveller and hopeless Cook!





NUTRITIONAL

WE ARE COMMITTED TO:

- Provide clear and reliable information to customers
- Reduce salt levels
- Offer products with nutritional benefits
- Eliminate hydrogenated fat

QUALITY & INGREDIENTS

WE ARE COMMITTED TO:

- Be at the forefront of quality requirements
- Continue to integrate quality ingredients
- Benefits from our flour milling expertise
- Eliminate artificial colours and flavours
- Limit the use of palm oil
- Actively support sustainable projects through know-how and raw materials

ENERGY, EMISSIONS, AND WASTE MANAGEMENT

WE ARE COMMITTED TO:

- Reduce water and energy consumption
- Reduce direct CO2 emissions
- Process water and general waste

HEALTH AND SAFETY OF EMPLOYEES

WE ARE COMMITTED TO:

- Pursue a motivating employee policy
- Ensure the health and safety of employees

VIENNOISERIE



CLASSIC CROISSANT

FRENCH BREAKFAST



Straight croissant S3611
(butter 18%)

55 g
x 100

☪
● 18 – 20 min 170 °C



Croissant S9482
(butter 20%)

40 g
x 100

☪
● 18 – 20 min 170 °C



Croissant S3101
(butter 20%)

90 g
x 80

☪
● 18 – 20 min 170 °C

Shelf life: 12 months at -18 °C in the original packaging.

CLASSIC VIENNOISERIE

FRENCH BREAKFAST



Pain chocolate S2342 (butter 21%)

80 g
x 60

9 – 10 min 210 °C



Raisin whirl S0846 (butter 13%)

96 g
x 60

9 – 10 min 210 °C



CLASSIC MINI VIENNOISERIE

FRENCH BREAKFAST



Mini croissant S3189
(butter 18%)

25 g
x 160

☼
● 13 – 15 min 170 °C

**Mini pain
chocolate** S3255
(butter 16%)

25 g
x 160

☼
● 13 – 15 min 170 °C



Mini raisin whirl S3120
(butter 14%)

30 g
x 150

☼
● 13 – 15 min 170 °C



MINI INDULGENT VIENNOISERIE

FRENCH BREAKFAST



New

Little luxury hazelnut chocolate 77964 (butter 12,5%)

25 g
x 200



⌚ 18 – 20 min 170 °C



Little luxury custard cream 77966 (butter 12,5%)

25 g
x 200



⌚ 18 – 20 min 170 °C

Little luxury cranberry raspberry 77965 (butter 12,5%)

25 g
x 200



⌚ 18 – 20 min 170 °C

Shelf life: 9 months at -18 °C in the original packaging.

Délifrance



Détifrance

HÉRITAGE

VIENNOISERIE HÉRITAGE

PREMIUM

Made with French ingredients: French wheat flour, Brittany butter, and Label Rouge eggs. A sourdough recipe that reveals flavours and releases unique aromatic notes. Recipes that are free from artificial colours and flavours, with no hydrogenated fat. The dough is treated gently, with slow mixing and a gentle shaping processes inspired by French bakery know-how.

An exceptional level of freshness, which lasts...

VIENNOISERIE

A LA FRANCAISE



Dêti France

HÉRITAGE



Heritage croissant 27234 (butter 24%)

70 g
x 60

☪
● 22 – 24 min 160 °C

Heritage pain chocolat 27235 (butter 21%)

75 g
x 60

☪
● 23 – 25 min 160 °C



Heritage raisin whirl 27236 (butter 14%)

120 g
x 40

☪
● 23 – 25 min 160 °C



Shelf life: 12 months at -18 °C in the original packaging.

MINI VIENNOISERIE

A LA FRANCAISE



Détifrance

HÉRITAGE

Heritage mini raisin whirl 27865
(butter 14%)

35 g



13– 15 min 170 °C



Heritage mini pain chocolat 27864
(butter 21%)

30 g

x 180



13– 15 min 170 °C



Heritage mini croissant 27863
(butter 24%)

70 g

x 180



13– 15 min 170 °C



Shelf life: 12 months at -18 °C in the original packaging.

INDULGENT VIENNOISERIE

FRENCH TEA TIME



Cinnamon Swirl 50856

90 g
x 60

☼
● 15-18 min 170°C



Maple pecan plait 77955 (*)
(filling 21%)

95 g
x 48

☼
● 21 – 23 min 170 °C



Choco chips twist S1973
(butter 13%)

100 g
x 60

☼
● 15 – 18 min 185 °C



**Assortment of mint filled savoury
croissants: (Spinach and ricotta cheese,
processed cheese and cereals/ seeds,
tomato and mozzarella cheese)** 76337

33 g
x 144

☼
● 20 min 185 °C

INDULGENT VIENNOISERIE

FRENCH TEA TIME



Almond filled croissant S9072
(butter 13,5%)

90 g
x 48

☼
● 28 – 30 min 160°C



Apple turnover 27065
(butter 17,5%)

110g
x 48

☼
● 25 min 170°C



Mini apple turnover S9035
(butter 23%)

35g
x 120

☼
● 20 min 190/170°C



Mini multicereal croissant 27237
(butter 20%)

30g
x 100

☼
● 15-17 min 170°C

BREAD



THE FRENCH BREAD

THE CLASSIC BREAD



White baguette S6969

58 cm, 225 g
x 38

☼
● 10 – 12 min 200 °C



Multicereals baguette S0506

58 cm, 250 g
x 30

☼
● 10 – 12 min 200 °C



White dinner roll S6563

6,5 cm, 35 g
x 105

☼
● 6 – 8 min 210 °C

NEW SESAME BURGER BUN



Sesame burger bun 74383

12 cm, 81 g
x 30

* 1h at ambient t°



ITALIAN BREADS

WITH EXTRA VIRGIN OLIVE OIL



Panini S9049
19,5 cm, 110 g
x 70

☼
● 3 mins under a grill



Foccacia Presliced
Pregrilled 28014
14,5 cm, 90 g
x 36

☼
● 2 min 180 °C



Ciabatta S2359
17 cm, 100 g
x 60

☼
● 8 – 10 min 210 °C

Shelf life: 12 months at -18 °C in the original packaging.

SAVOURY



DELISNACK

INDULGENT SNACKING



Ham & cheese basket S6890
(filling 49,4%)

8 cm x 8 cm, 110 g
x 40

☼ 25 – 30 min 190°C



Broccoli basket S6916

8 cm x 8 cm, 110g
x 40

☼ 25 – 30 min 190°C



Chicken & leek basket S6924
(filling 49%)

8 cm x 8 cm, 110 g
x 40

☼ 25 – 30 min 190°C



Goat cheese basket 27404

8 cm x 8 cm, 110g
x 40

☼ 25 – 30 min 190°C

DELISNACK

INDULGENT SNACKING



Spinach & ricotta basket S9470 (*)
(filling 49%)

8 cm x 8 cm, 110 g
x 40

🔥
● 25 – 30 min 190°C



**Mediterranean vegetables
basket** S9471

8 cm x 8 cm, 110g
x 40

🔥
● 25 - 30 min 190°C



Cheddar Twist 27334
(butter 17%)

115 g – 18 cm
x 51

🔥
● 21 – 23 min 170 °C



**Salmon with fresh cream
basket** 75385

8 cm x 8 cm, 110g
x 48

🔥
● 25 - 30 min 190°C

*Cheddar cheese sauce
inside.*



PASTRY



PASTRY

FRENCH DESSERT



Mini assorted macaroons S0948 (*)
(coffee/chocolate/orange/pistachio)
d4 cm, 12 g
x 100

4h 0 - 4 °C



Mille-feuille S0494
12 cm, 110 g
x 54

4h 0 - 4 °C

Puff pastry sheets S1937
57 cm x 57 cm
x 20

4h 0 - 4 °C



Chocolate fondant 74517
d8 cm, 90 g
x 27

45 seconds in a microwave 850W

Shelf life: 12 months / (*) 18 months at -18°C in the original packaging

AMERICAN STYLE DONUTS



**Donut White Topping with
Coloured Mix 76791**

57g
x 48

☼
⏻ 3h at ambient t°



**Donut Dark Chocolate
Topping with Milk
Chocolate Splits 76782**

58g
x 48

☼
⏻ 3h at ambient t°



Donut Glace 76791

58g
x 48

☼
⏻ 3h at ambient t°



**Donut Banana with dark
choco sprinklers 76796**

58g
x 48

☼
⏻ 3h at ambient t°

NEW RANGE OF DONUTS



Donut Chocolate - Hazelnut Filling & White Topping with Brown Lines 76794

71g
x 48

 3h at ambient t°




Micro Donuts white coating + confetti 76798

18g
x 120

 3h at ambient t°




Micro Donuts Dark coating + milk splits 76800

18g
x 120

 3h at ambient t°




Donut Raspberry Filling & Milk Chocolate Topping with Pink Lines 76792

71g
x 48

 3h at ambient t°




Mini Custard Cream Filled Donut S2124
(Filling24%)

d5,5cm 25g
x 140

 3h at ambient t


PASTRIES TO SHARE

FRENCH DESSERT



Mango passion layer cake 74907

33 cm x 8,5 cm (8 to 12 portions), 770 g
x 4

🌿 8h - 0 - 4 °C



Raspberry layer cake 75640

33 cm x 8,5 cm (8 to 12 portions), 850 g
x 4

🌿 8h - 0 - 4 °C



Cappuccino layer cake 75642

33 cm x 8,5 cm (8 to 12 Portions), 700 g
x 4

8h 0 - 4°C



Shelf life: 18 months at -18 °C in the original packaging.

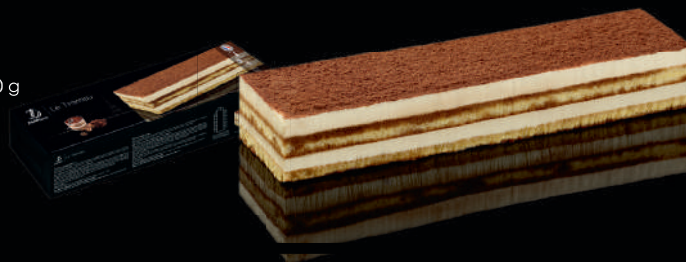
PASTRIES TO SHARE

FRENCH DESSERT



Tiramisu layer cake 75643
33 cm x 8,5 cm (8 to 12 portions), 610 g
x 4

🌞
⚡ 8h - 0 - 4 °C



Black forest layer cake 75638
33 cm x 8,5 cm (8 to 12 portions), 800 g
x 4

🌞
⚡ 8h - 0 - 4 °C



Extreme chocolate layer cake 76004
33 cm x 4 cm (8 to 12 Portions), 600 g
x 48
12h 0 - 4 °C



Shelf life: 18 months at -18 °C in the original packaging.

ECLAIRS

THE FRENCH VERSION

RECIPE FOR SUCCESS...

The combination of crunchy, airy pâte à choux pastry is a perfect base for both sweet and savoury Éclairs. The custard cream filling can have plenty taste versions (mango, salted butter caramel, coconut and many others)

Just like macarons, the Éclairs have a few strong points:

FRENCH ÉCLAIRS, fashionable and good for every occasion!

Coffee eclair S1051

16 cm, 80 g
x 48



4h 0 - 4°C



Vanilla eclair S1054

16 cm, 80 g
x 48



4h 0 - 4°C



Chocolate eclair S1052

16 cm, 80 g
x 48



4h 0 - 4°C



Shelf life: 18 months at -18 °C in the original packaging.