
Creative ideas for gourmets



Sugar sprinkles



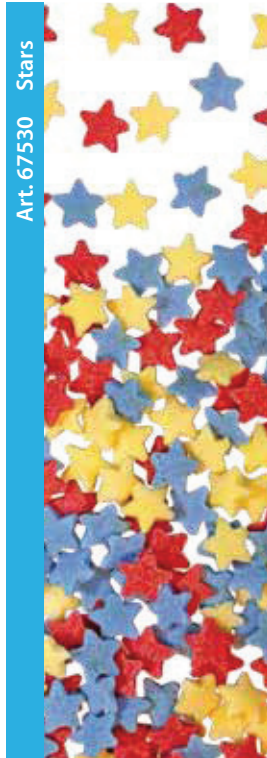
appr. 4 mm



appr. 7 mm, 2-colors



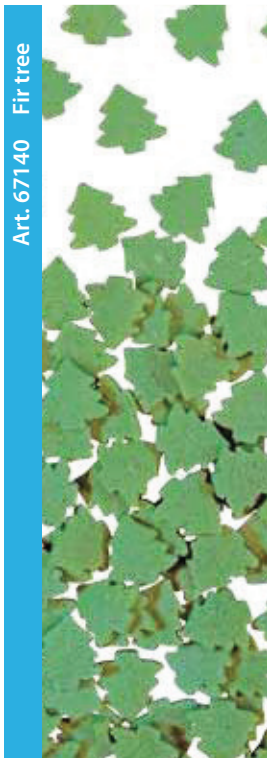
appr. 7 mm, 3-colors



appr. 7 mm, 3-colors



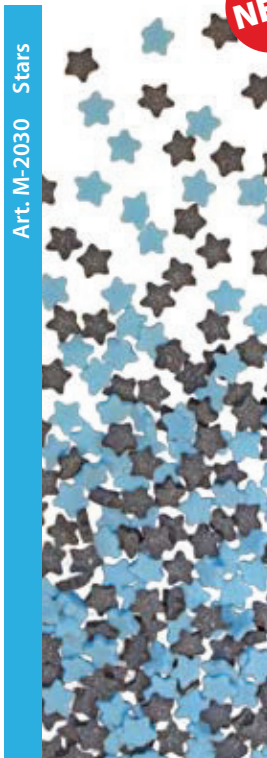
appr. 7 mm, Vanille-Aroma



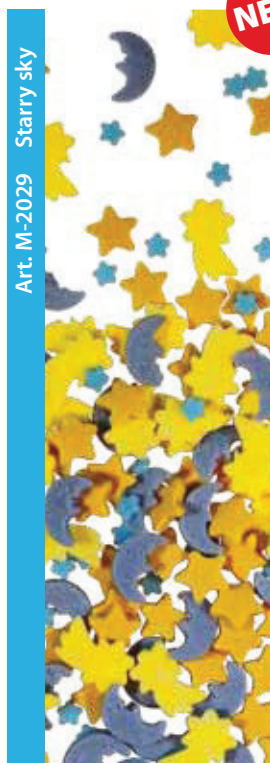
appr. 10 mm



appr. 11 mm



appr. 4 mm, 2-colors



NEW

3-colors



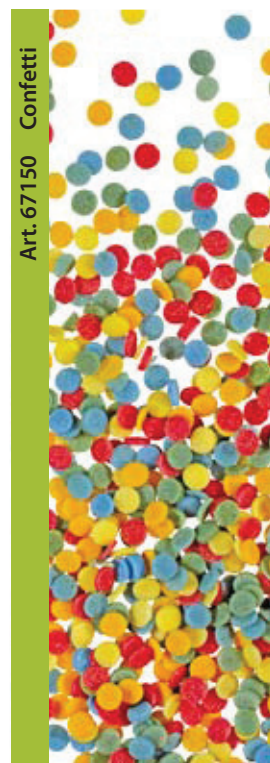
NEW

2-colors

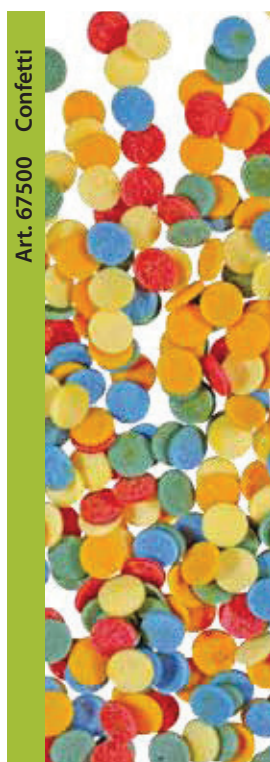


NEW

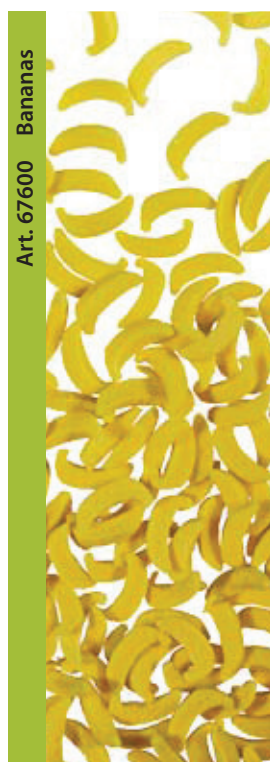
3-colors



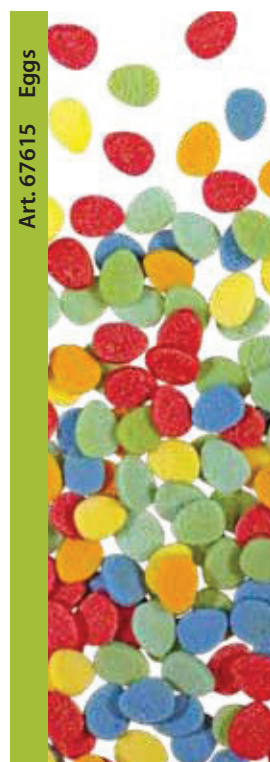
appr. 3 mm, 5-colors



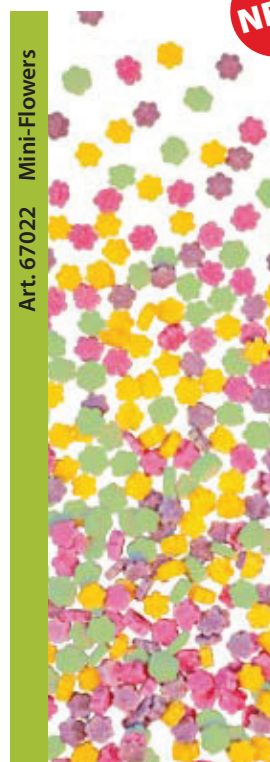
appr. 6 mm, 5-colors



appr. 11 mm



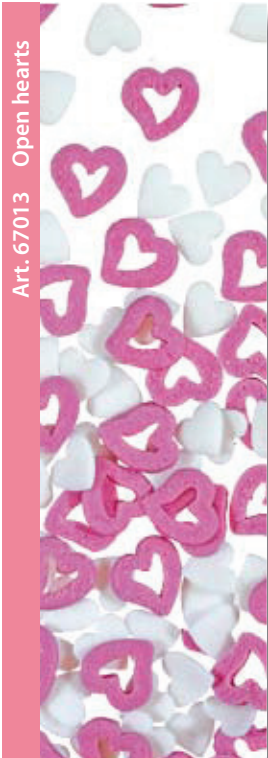
appr. 8 mm, 5-colors



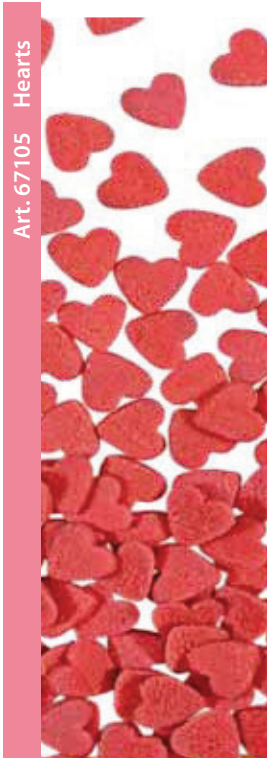
NEW

appr. 3,5 mm, 4-colors

Sugar sprinkles



appr. 9 mm, 2-colors



appr. 9 mm



appr. 9 mm, 2-colors



appr. 13 mm, 3-colors



appr. 9 mm, 3-colors

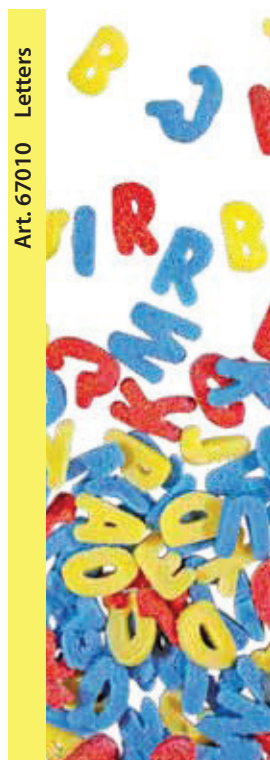


appr. 3,5 mm, 2-colors





appr. 13-14 mm, 3-colors



appr. 10 mm, 3-colors



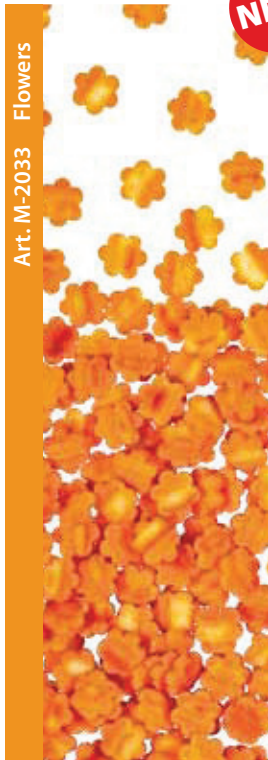
appr. 11 mm



appr. 11 mm, 3-colors



Sugar sprinkles „Batique“



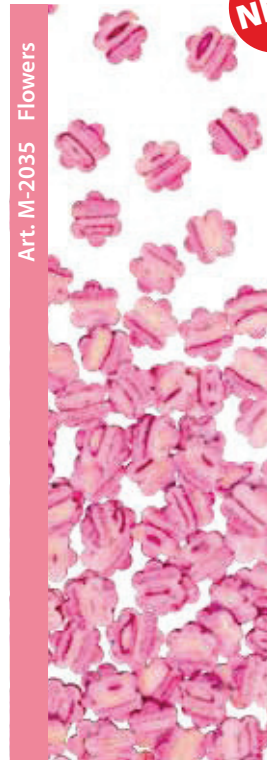
NEW

with paprika extract,
7 mm



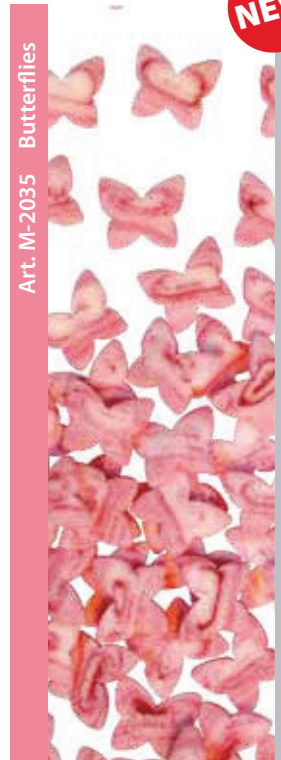
NEW

with paprika extract,
10 mm



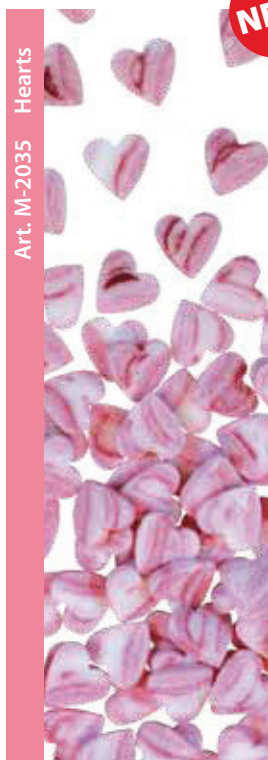
NEW

with beet root extract,
7 mm



NEW

with beet root extract,
10 mm



NEW

with beet root extract,
9 mm



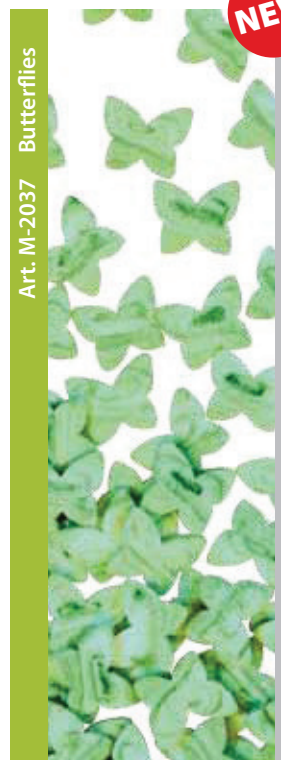
NEW

with beet root extract,
11 mm



NEW

with Spirulina,
11 mm

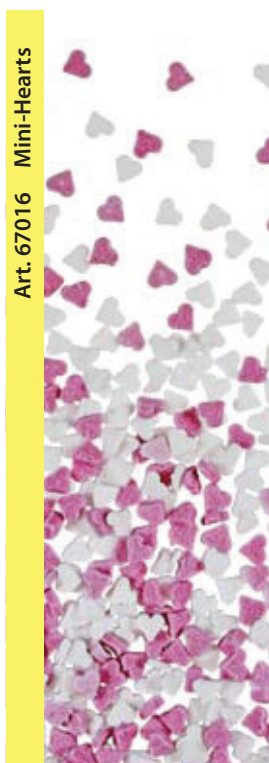


NEW

with coloring plant extract,
10 mm

Mini-sugar sprinkles

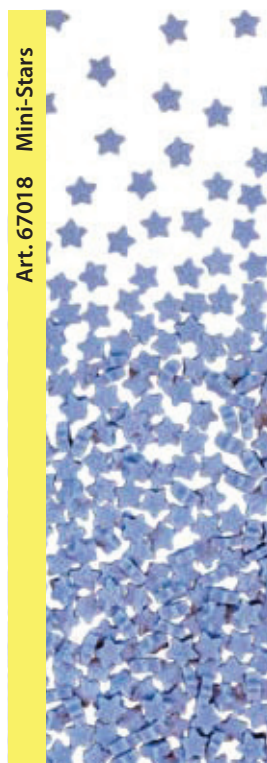
Mini sugar sprinkles are an excellent alternative to sugar crystals and helps composing pastries into a highlight.



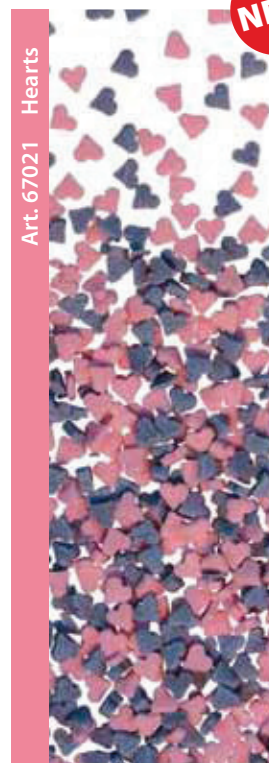
appr. 3,5 mm, 2-colors



appr. 3,5 mm, 4-colors



appr. 3,5 mm

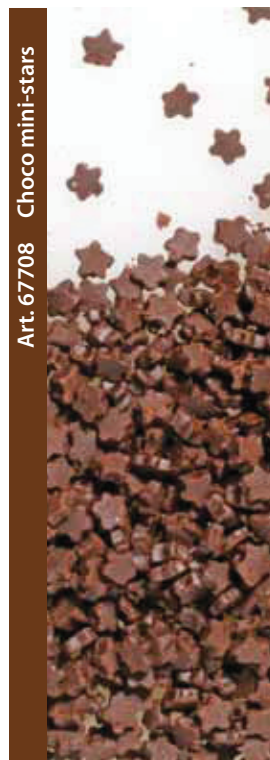


appr. 3,5 mm, 2-colors





appr. 3,5 mm
appr. 1 mm thick



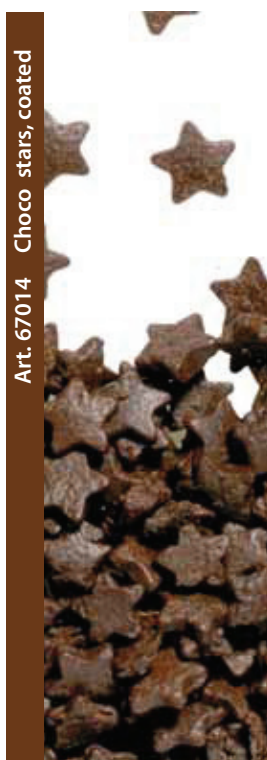
appr. 4 mm
appr. 1 mm thick



appr. 1 - 3 mm
appr. 0,8 mm thick



Ø appr. 5 mm
appr. 1 mm thick



appr. 7 mm
appr. 1 mm thick



appr. 11 x 3 mm
appr. 1 mm thick



appr. 8 x 5
appr. 3 mm thick



Ø appr. 7 mm
appr. 4 mm thick

Sprinkles made of white chocolate

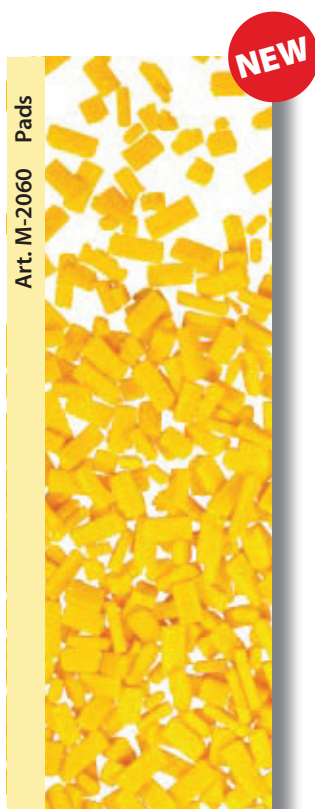
Our sprinkles of white chocolate will submit your cooled and frozen items more intensity in terms of color and taste.

Using our milk chocolate sprinkles, or with the sprinkles of natural colored white chocolate you will give your creations a substantial up-grading.

Girrbach's sprinkles made of white chocolate are suitable for the following applications:

- Frozen Pies, pasties and desserts
- Ice-Cream and Yoghurt items
- Refrigerated desserts





appr. 3 x 6 mm



appr. 3-15 mm



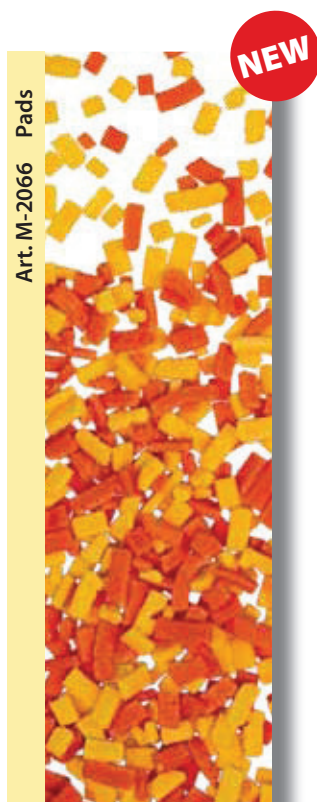
appr. 3-15 mm



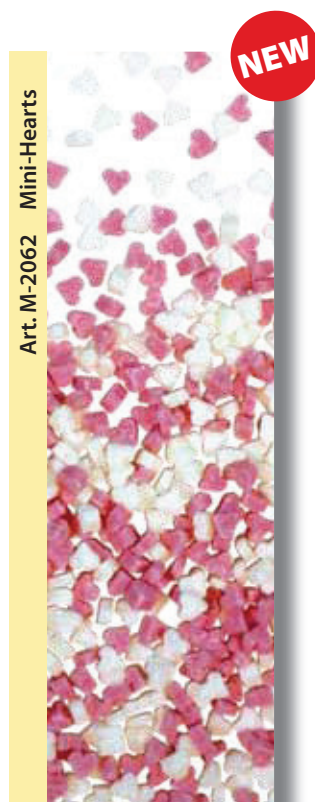
appr. 3-15 mm



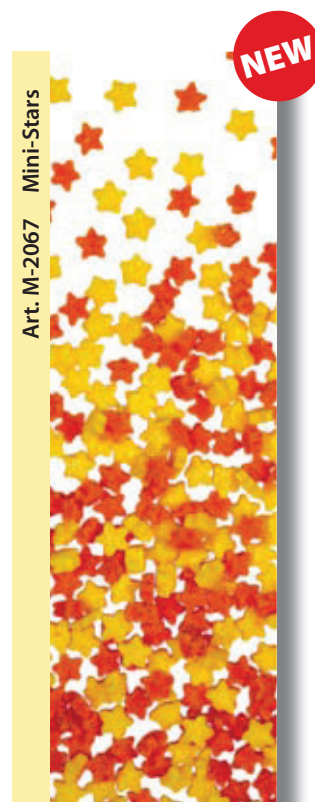
appr. 3-15 mm



rectangular, appr. 3 x 6 mm



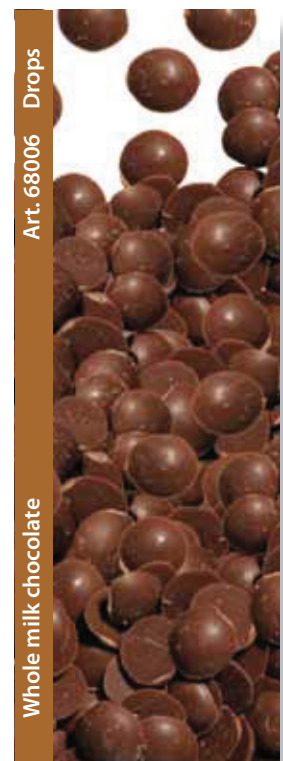
appr. 3,5 mm



appr. 4 mm

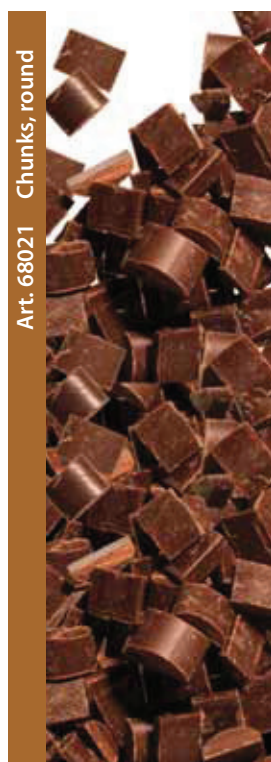
Sprinkles made of chocolate

Flavored chocolate made of whole-milk, dark and white chocolate and several different shapes offer a wide variety of applications. Chunks for baking into Muffins or chocolate drops for decorating desserts, just as to your requirements.



Ø ca. 10 - 12 mm,
ca. 3 mm thick

Sprinkles made of milk chocolate



ca. 9 - 13 mm,
ca. 2-3 mm thick



ca. 9-10 mm
ca. 5-7 mm thick



ca. 9-10 mm
ca. 3 mm thick



varying
ca. 0,8 mm thick

Sprinkles made of dark chocolate



ca. 9 -13 mm
ca. 2-3 mm thick



ca. 9-10 mm
ca. 8-9 mm thick



varying
ca. 0,8 mm thick



Ø ca. 10 - 12 mm
ca. 3 mm thick



ca. 9-10 mm
ca. 3 mm thick



Sprinkles made of white chocolate

Art. 68019 Chunks, round



ca. 9-13 mm
ca. 2-3 mm thick

Art. 68014 Chunks, square



ca. 9-10 mm
ca. 5-7 mm thick

Art. 68008 Shavings



varying
ca. 0,8 mm thick

Art. 68007 Drops



Ø ca. 10 - 12 mm
ca. 3 mm thick

Art. 68017 Chunk, square



ca. 9-10 mm
ca. 3 mm thick



Sprinkles made of sugar

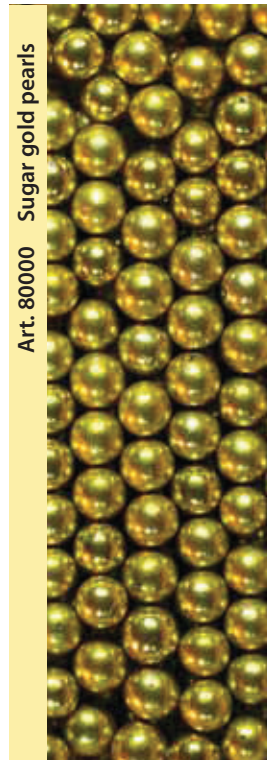
A wide offer of additional sprinkles gives your creations the finishing touch.



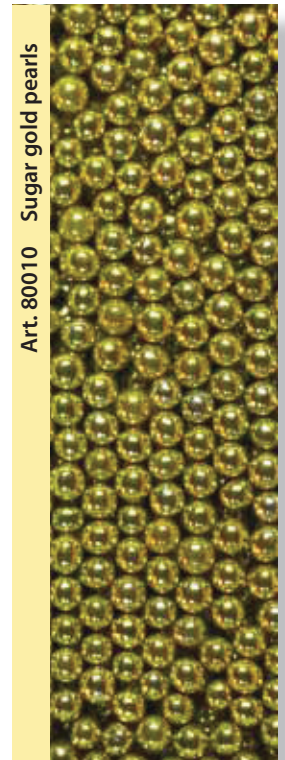
appr. 6 mm



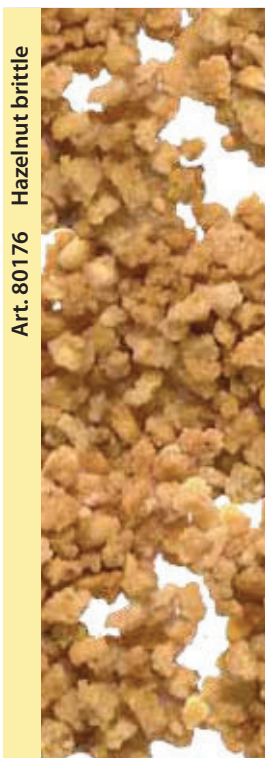
appr. 4 mm



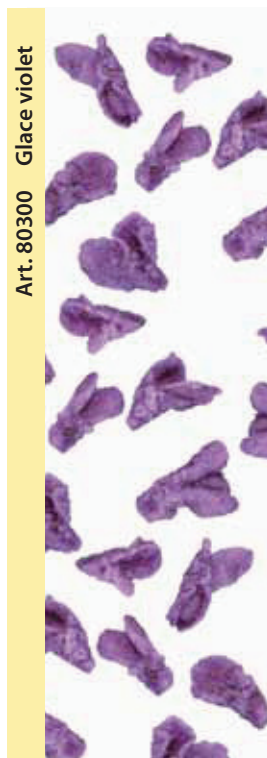
appr. 6 mm



appr. 4 mm



appr. 2 -25 mm



candied, appr. 10 -20 mm



Dark chocolate, coated,
appr. 19 mm



Milk chocolate, coated,
appr. 19 mm