



On Top of your Creations


BELGIAN TOP QUALITY



COLAC



Outstanding chocolate-, caramel- and fruit preparations and specialist in ingredients for the artisan ice cream makers



Founded in 1981, Colac began with a **unique product**: the exclusive Colac ice cream paste. An essential ingredient for creating the highest quality artisan ice cream.

Over the decades, Colac has grown from its home in Beerse (Belgium) to an **international food company** with customers in more than 45 different countries. We manufacture a wide range of **high-quality products** for artisanal businesses, such as ice cream parlours, dairy farms, confectioners & chefs, as well as industrial ice cream manufacturers, bakeries, dairy processing companies & others.



QUALITY

For our products we always use **carefully selected ingredients** of the highest quality and you can taste it. In addition our IFS and BRC certification ensures that all our products meet the strictest quality standards.



DEVELOPMENT & INNOVATION

Our team of experienced product developers has **extensive know-how, flavour experience and application knowledge** which makes us the ideal partner to work with our customers to create new applications, textures and flavours.



EXPERIENCE & RELIABILITY

We have been in existence for more than 40 years and, since our founding in 1981, built up a **solid reputation** as a reliable partner of our customers.



CUSTOMER SATISFACTION

Our customers are our number one priority. We try to build a **close collaboration** by listening and then together finding the solution that best suits our customer. We're only happy if you are too.



SUSTAINABILITY

In several areas, we are working to ensure a **sustainable future for our products**. Our ingredients are sustainably sourced, our production processes are adapted to reduce their energetic impact, and packaging is also becoming 100% recyclable whenever possible.



BELGIAN CHARACTER

We are a **100% Belgian family business** known for products of outstanding quality and taste. You can taste that Belgian expertise in all our products and that's where we make the difference.





1981

It all began in 1981: that was the year Colac was founded. It was the first company in the world to launch a unique ice cream paste, used as a base for high-quality ice creams.

1990

In the nineties, Colac considerably expanded its production facilities in Malle. It explored new markets and produced top-quality toppings and dessert sauces. They quickly got a taste for bigger things, and before long they were working on conventional and organic fruit preparations too. Colac products are now a must for artisan and industrial kitchens alike.

2004

In 2004, Colac was taken over by its current managers. The company continues to focus on quality and innovation.

2010

In 2008 and in 2012, the production range was modernized and expanded further. At the same time, the production site was expanded a second time. Colac wants to be the top market leader in dessert sauces. On Top Of Your Creations is our motto.

2017

A third wave of expansion took place in late October 2017. This time, the entire site moved to a new building in Beerse. The new premises is over 10,000m² in size and has a state-of-the-art fleet of machinery to make products of higher quality.



BRCGS FOOD SAFETY

The BRC Food Safety standard ensures that we meet the highest requirements with regard to food safety, quality & integrity.



IFS FOOD

As an IFS certified company, we can guarantee that all our products conform to the highest quality standards.



ORGANIC

Our products with the organic label are audited annually so that they always meet the latest standards.











RFA

By using RFA certified cocoa we contribute to the sustainable cultivation of cocoa beans.

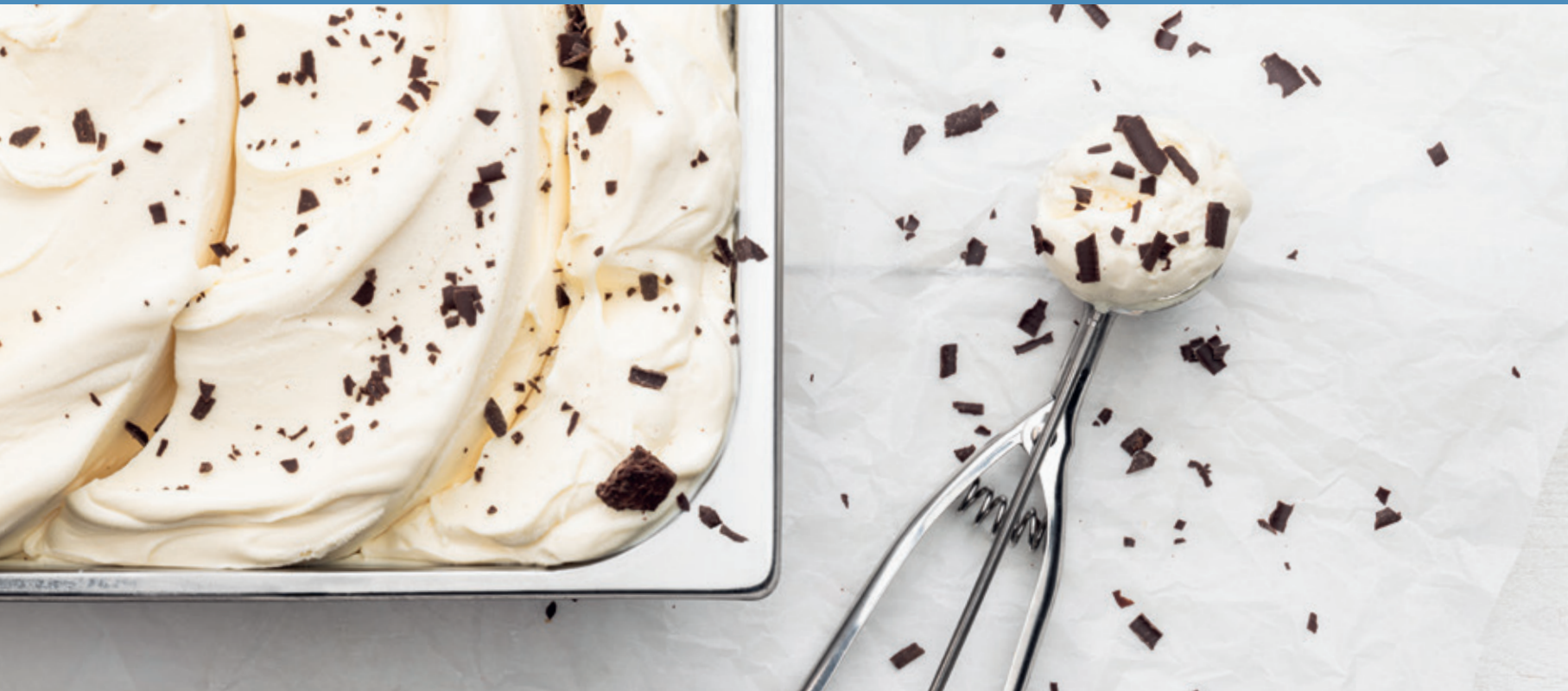


RSPO

We process only segregated RSPO palm and try to contribute to a positive impact on the conversion of palm cultivation.

CUSTOMER TYPE		PRODUCT CATEGORY
 ICE CREAM		<ul style="list-style-type: none">Ice Cream IngredientsToppingsSundaesCompoundsVariegatesGlazes & Mirror Glazes
 DAIRY		<ul style="list-style-type: none">Fruit PreparationsDessert Mixes
 BAKERY & CONFECTIONERY		<ul style="list-style-type: none">FillingsCompoundsGlazes & Mirror GlazesDessert Mixes
 FOODSERVICE		<ul style="list-style-type: none">ToppingsCompoundsSundaesDessert Mixes

8		ICE CREAM INGREDIENTS
10		TOPPINGS
12		SUNDAES
14		COMPOUNDS
16		VARIEGATES
18		FRUIT PREPARATIONS
20		FILLINGS
22		GLAZES & MIRROR GLAZES
24		DESSERT MIXES



Ice cream that will melt your heart starts with high-quality ingredients

- experience and expertise
- unsurpassed sublime taste
- ease of use
- premium customised quality

We have been making the basic ingredients for ice cream makers for decades and know exactly what you need. Only the best raw materials for the most delicious ice cream, because raw materials of the highest quality make products of the highest quality.

Our Colac ice cream paste is the perfect base for your home-made ice cream! Ever since 1981, we have been refining our unique recipe, which consists of three basic ingredients: fresh cream, sugar and vanilla extract. Unrivalled worldwide. Our base powder mixes already contain all the ingredients you need for delicious ice cream and in the right proportions. Just add milk or water and it's ready!

Want to take it one step further? You can create your own unique base mix with our wide range of enhancers, stabilisers, and emulsifiers.

Your unique flavour, made effortlessly

If you want a custom base mix, we would love to give you the technical support you need to develop all of your ice cream products. And if you want, we will also produce a base mix for you, fully customised to your needs. This will allow you to maintain your unique flavour while also being able to effortlessly make your ice cream with Colac ingredients.

COMPLETE RANGE

A selection of our products

Ice Cream Paste	Complete ice cream mixes <ul style="list-style-type: none">▪ Scoop ice cream▪ Soft ice cream▪ Sugarfree▪ Vegan▪ Sorbet	Enhancers <ul style="list-style-type: none">▪ DV▪ Special	Stabilisers & emulsifiers <ul style="list-style-type: none">▪ Vanilla Stab▪ Neuter Stab▪ WH Stab▪ SC 300
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Neutral Base

30 MINUTES
5 L ICE CREAM

INGREDIENTS
2,5 l whole milk
250 g colac ice cream paste
750 g colac base neutral

- PREPARATION**
1. Mix the base neutral, ice cream paste and whole milk together until smooth.
 2. Let the mixture rest for at least 4 hours. (Let it rest for at least 12 hours for an optimal taste.)
 3. Put in the batch freezer.

Bourbon Vanilla

30 MINUTES
5 L ICE CREAM

INGREDIENTS
2 l whole milk
850 g colac ice cream paste
250 g sugar
9 g WH stab
150 g compound vanilla bourbon

- PREPARATION**
1. Mix the sugar and WH stab.
 2. Add this dry mixture to the whole milk while stirring.
 3. Mix with the ice cream paste and let it rest for at least 4 hours. (Let it rest for at least 12 hours for an optimal taste.)
 4. Before freezing, whisk shortly until smooth and add the compound vanilla bourbon.



DISCOVER MORE IN OUR ICE CREAM PASTE BROCHURE





The finishing touch for all your dishes

Do you want to immerse your desserts in delicious colours and flavours? Colac has the most expansive range of toppings on the market. From delicious fruit sauces to caramel and chocolate sauce, we can make it all!

Because we take great care when making our products, from their raw materials to the finished items, our toppings are always of the highest quality and can be included in desserts in countless ways. With our variety of flavours, you can create almost endless combinations!

There’s something for everyone!

In addition to an extensive range of flavours, we also offer toppings without added sugars, vegan salted caramel toppings or coulis with 60% fruit content.

- most comprehensive range
- perfectly balanced taste
- toppings of the highest quality
- over 45 flavours

COMPLETE RANGE

A selection of our flavours

Strawberry	Gold	Apple-Kiwi-Lime	Spiced Biscuit
Chocolate	Blue Bear	Red Fruit	Milkchocolate
Caramel	Unicorn	Tropical Fruit	Cream Caramel
Salted Caramel	Mint	Cherry	Chocolate 0%
Raspberry	Liquorice	Mango	Coffee
White Chocolate	Coconut	Forest Fruit	...



Waffles with ice cream and chocolate

60 MINUTES
12 PERSONS

INGREDIENTS
1350 g whole milk
557 g colac ice cream paste
170 g sugar
7 g vanistib
30 ml topping chocolate per person
20 waffles

PREPARATION
1. Mix the concentrated ice cream paste, whole milk and sugar into a homogeneous mass.
2. Let it rest for at least 4 hours. (Let it rest for at least 12 hours for optimal flavour.)
3. Mix well before churning.
4. Add vanistib during churning.
5. Churn the ice cream.
6. Top off the waffles with one or two scoops of ice cream and topping chocolate.

PACKAGING

- bottle of 1 kg x 6
- recyclable
- anti-drip cap
- unbreakable
- 12, 18 or 24 months shelf life



Lemon pie

60 MINUTES
12 PERSONS

INGREDIENTS
4 tartelettes
50 ml lemon juice
1 lemon
150 g powdered sugar
150 g butter
3 egg yolks
1 egg
30 ml topping lemon curd per person

PREPARATION
1. Melt the butter, add lemon juice, zest and powdered sugar. Let it boil.
2. Beat egg and egg yolks, remove the pan from the heat and mix everything.
3. Let boil again briefly (while stirring). Pass through fine sieve. Leave to rest in fridge for 1 hour.
4. Spray the cream on the dough, finish with a piece of lemon and the topping lemon curd.



EXPLORE
OUR FULL
RANGE IN
OUR
PRODUCT LIST



A colourful, delicious garnish for your desserts and savoury dishes

Our Sundaes are every chef’s best friend. High-quality fruit preparations with whole pieces of fruit you can use to garnish desserts or savoury dishes.

Our sundaes are ready to eat - no need to add any sugar or water. Serve cold or warm and add extra texture and delicious flavour to your dishes.

Top-quality fruit, a thorough production process and stringent quality control guarantee the perfect consistency and quality, time and time again.

- superb fruitiness
- cold / hot preparation
- ready-to-use

COMPLETE RANGE

A selection of our flavours

Cherries	Lingonberry Compote	Strawberry	Rum-Raisin
Apple-Raisin	Lingonberry Compote with Apple	Strawberry Puree	Peach-Brandy
Forest Fruit	Lingonberry Compote with Wine	Raspberry Puree	Tropical Fruit
Red Fruit	Walnuts on Maple Syrup	Cranberries	Amarena Cherries in Syrup



Meatballs with cherries

60 MINUTES
12 PERSONS

- INGREDIENTS**
- 2,4 kg minced meat
 - 960 g breadcrumbs
 - 10 eggs
 - pepper and salt
 - 1,2 kg sundae cherries

- PREPARATION**
1. Mix the minced meat with the eggs and the breadcrumbs. Season with pepper and salt to taste.
 2. Roll the minced meat balls.
 3. Boil the meatballs in water until the balls float to the top.
 4. Allow the balls to cool.
 5. Fry the balls in a little butter in the pan.
 6. Serve the balls with warm sundae cherries.



French toast with apple cinnamon

20 MINUTES
12 PERSONS

- INGREDIENTS**
- 3 eggs
 - 240 ml milk
 - 12 slices of bread
 - 120 g sundae apple-raisin per person

- PREPARATION**
1. Mix the egg with the milk and add some cinnamon.
 2. Cut the crusts off the slices of bread. Dip the sandwiches in the egg mixture on both sides.
 3. Put a little butter in a frying pan and fry the French toast on both sides for about 3 minutes until they are slightly colored on both sides.
 4. Spoon the sundae apple-raisin (cold or hot) on the French toast and add another French toast. Optionally add a scoop of ice cream and enjoy!

MORE
INSPIRATION
IN OUR
RECIPES
BOOKLET





Delicious creations and endless variety in no time

A taste that brings lasting pleasure? Colac has an extensive range of compounds to add flavour to your desserts.

With our compounds, you can make a delectable and spectacular ice cream display window. Beautifully balanced colours, flavours, acidity and sugar content mean that a dose of just 5% to 7.5% will give you a truly delicious ice cream.

Not just ice cream, but any dessert you flavour with our compounds; a cake or muffin, mousses, bavaois, mascarpone cream and much more! Start with a 5% to 7.5% dose and adjust according to your needs.

- carefully selected raw materials
- just add and it's ready
- perfect for combining with toppings
- over 35 flavours

COMPLETE RANGE

A selection of our flavours

Strawberry	Benone	Cuba Libre	Tiramisu
Apricot	Pistachio	Mojito	Cuberdon
Pineapple	Pineapple-Pistachio	Strawberry Daiquiri	Cookie Dough
Forest Fruit	Hazelnut	Mint	Lime-Cactus
Orange	Pistachio Extra	Cotton Candy	Dulce de Leche
Mango	Pistachio 100%	Bubblegum	...



PACKAGING

- jar of 1,15 kg x 6
- handy and recyclable
- 18 to 24 months shelf life



American Ice Cream Cookies

60 MINUTES
± 50 COOKIES

INGREDIENTS
3 l whole milk
1250 g colac ice cream paste
400 g sugar
20 g WH stab
230 g compound cookie
150 g mini chocolate drops
100 american cookies

PREPARATION
1. Mix the ice cream paste, sugar and WH stab with the whole milk until smooth.
2. Add the compound cookie and mix well before putting it in the batch freezer.
3. Churn and add mini chocolate drops right before extraction
4. Put 1 generous scoop of ice cream between 2 cookies
5. Finish the sides with a palette knife for a smooth result.



Filled chocolate pralines

60 MINUTES
55 PRALINES

INGREDIENTS
500 g chocolate (pure or milk)
100 g compound mango
450 g chocolate ganache

PREPARATION
1. Fill the mould with melted chocolate and drain on a rack.
2. Tap the rack on the countertop to get the air bubbles out of the chocolate. Then put in the fridge for 15 minutes.
3. Mix the compound with the chocolate ganache and fill the hardened pralines.
4. Do not fill the moulds all the way to the edge or the second layer of chocolate won't adhere properly.
5. Put in the fridge again for another 15 minutes, then pour the second and final layer of chocolate over the pralines.
6. Leave the pralines in the fridge for about 20 minutes and they are ready to serve.



EXPLORE
OUR FULL
RANGE IN
OUR
PRODUCT LIST



Superb ice cream with surprising variegates

Our variegates are the quality partner for your ice cream. Delicious flavours with biscuit crumble, broken hazelnut or pieces of fruit. Colac has a wonderful range of flavours on the market.

Because we make our products with the utmost care, from raw materials to finished products, our variegates are always of the highest quality! They consist of delicious pieces of biscuits or fruit that don't freeze or soften.

Putting the finishing touches to your ice cream display with colac variegates is a no-brainer. Delicious flavours combined with crunchy cookie chunks or fruit pieces, you can create beautiful combinations! But you can also use our variegates as a basic ingredient in your desserts as a top or bottom layer.

- with pieces of fruit, nuts or biscuits
- perfect for combining with toppings or compounds
- deliciously varied

COMPLETE RANGE

A selection of our flavours

- | | |
|--------------|-------------|
| Strawberry | Bueno |
| Apricot | Rocher |
| Forest Fruit | Popped Rice |

Crunchy Speculoos
Black Cookie



Dessert glass with speculoos

10 MINUTES
12 PERSONS

- INGREDIENTS**
- 840 g mascarpone
 - 7 egg yolks
 - 180 g sugar
 - 480 g variegate crunchy speculoos
 - 5 speculoos biscuits

- PREPARATION**
1. Whisk the egg yolks with the sugar until light and fluffy. Stir the mascarpone into the mixture.
 2. Cover the base of the dessert glass with a layer of crunchy speculoos variegate. Then spoon a generous layer of the mascarpone mixture over this. Then another layer of the variegates.
 3. Crumble the speculoos biscuits and sprinkle a layer on top of the last layer of variegate. Finish with a swirl of the mascarpone mixture and the rest of the crumbled speculoos biscuits.

PACKAGING

- jar of 1,15 kg x 6
- handy and recyclable
- 12, 18 and 24 months shelf life



Rocher ice cream

15 MINUTES
± 5 L ICE CREAM

- INGREDIENTS**
- 4 l neutral base
 - 200 g compound benone
 - 400 g variegate rocher
 - 200 g topping choc-ô-nut

- PREPARATION**
1. Mix the base mix with the compound.
 2. Mix well until you get a nice homogeneous mixture.
 3. Put the mixture in the batchfreezer and churn.
 4. Scoop the variegate through the ice cream during extraction.
 5. Decorate with topping choc-ô-nut.

MORE
INSPIRATION
IN OUR
RECIPES
BOOKLET



Dairy’s fruity friend

Fresh yoghurts, drinking yoghurts or cream cheese with dash of fruit - delicious! Make them with our fruit preparations. Conventional, organic, smooth or chunky? We have a fruit preparation for every application!

Our fruit preparations are fully adapted in terms of taste, acidity and viscosity so that they are 100% suitable for your (drinking) yoghurt or cream cheese.

Our fruit preparations are available in an amazing array of different flavours, so you can surprise your clients over and over again with new products. Almost all flavours are also available in an organic version, fully certified of course.

We carefully select fresh fruit to ensure top quality, which you can tell from the perfectly-balanced flavour. Traditionally, our preparations contain pieces of fruit, but we can also supply them without pieces or bits.

- carefully selected fruit
- perfectly balanced taste
- 100% adapted for yoghurt and cream cheese
- over 70 flavours



COMPLETE RANGE

A selection of our flavours

Strawberry	Chocolate	Peach-Passion	Apple-Pear
4 Fruits	Coconut	Lime-Cactus	Blackberry
Apricot	Coffee Buttermilk	Pear-Banana	Lemon
Blueberry	Caramel	Apricot-Mango	Apple-Cherry-Cinnamon
Apple	Vanilla	Lychee-Raspberry	Exotic Fruit
Forest Fruit	Spiced Biscuit	Apple-Kiwi	...



Peach passion drinking yoghurt

15 MINUTES
80 X 125 G

INGREDIENTS
8 kg drinking yoghurt
2 kg fruit preparation peach-passion buttermilk

PREPARATION
1. Mix the yoghurt with the fruit preparation peach-passion buttermilk.
2. Pour 125 g of the mixture into a bottle and store refrigerated.



PACKAGING

- tin of 3 kg
- tin of 12 kg
- easy to open
- no can opener required
- 12 months shelf life



Yoghurt with raspberry

15 MINUTES
80 X 125 G

INGREDIENTS
8 kg yoghurt
2 kg fruit preparation raspberry

PREPARATION
1. Put 20% or 25 g of the fruit preparation on the bottom of a jar.
2. Make sure that the fruit preparation forms a uniform layer on the bottom.
3. Add 80% or 100 g yoghurt on top of the fruit preparation raspberry.



EXPLORE OUR FULL RANGE IN OUR PRODUCT LIST



The best filling for your pastry

Colac fillings are a great choice for adding the finishing touches to your pastries. Your confectionery and pastry products finished with our fillings will make your customers' mouths water.

Our fillings are made from fresh fruit and are a hit among confectioners and pastry chefs. This is not only down to their superior quality, but also how easy they are to use: our ready to eat fillings are also ready to use, and are suitable for baking and freezing.

They can also be added before or after baking. We select our fruit carefully so as to ensure we obtain the best results. Their consistency and fruit content ensure the full, strong fruit flavour can be tasted without being overpowering.

- top-quality fruit
- available in various fruit percentages (50%, 60% or 70%)
- full natural flavour
- baking, freezing and thawing stable

COMPLETE RANGE

A selection of our flavours

Apple	Strawberry	Blueberry	Mango
Pear	Raspberry	Forest Fruit	Pineapple
Apricot	Dark Cherry	Blackberry	Lemon
Peach	Red Cherry		

Blueberry
Forest Fruit
Blackberry

Mango
Pineapple
Lemon



Cake filled with raspberry and white chocolate

60 MINUTES
12 PERSONS

- INGREDIENTS
- 14 tbsp sugar
 - 10 egg yolks
 - 480 g butter
 - 960 g flour
 - 5 tsp ginger syrup
 - ± 600 g filling raspberry
 - 150 g topping white chocolate

- PREPARATION
1. Mix the sugar with the egg yolks. Mix with the butter and ginger syrup.
 2. Sift the flour and knead everything into a dough.
 3. Leave the dough to cool in the fridge for at least 30 minutes.
 4. Preheat the oven to 200°C.
 5. Roll out half of the dough to form a 40 cm-square. Transfer to a 30 cm-square baking dish.
 6. Fill the rest of the baking dish with filling raspberry.
 7. Roll out the remaining dough into an approx. 30 cm-square. Cut the rolled-out dough into strips and braid it on top of the filling. Press down firmly on the edges.
 8. Brush the cake with egg white and bake in the oven for 35 to 40 minutes.
 9. Finish off with topping white chocolate.

PACKAGING

- tin of 2,8 kg (50%-60%)
- tin of 2,7 kg (70%)
- 24 months shelf life
- easy to open without a can opener





Let your tarts and pastries shine with our glazes and mirror glazes

- ease of use
- longer shelf life
- brilliant finish
- cold or hot operation

Finish your creations beautifully with our range of mirror glazes and other glazes. They add a wonderful shine to your ice cream, confectionery or pastries. They also help improve flavour and texture, since they increase the shelf-life and keep items fresher for longer.

Whether you wish to use them hot or cold, or brush or spray them on, Colac offers a range of products for a very wide range of potential uses.

Mirror glazes give bavarois, ice cream cakes, and mousses a beautiful shine. They can be used by covering the pastry with them so as to give them a shine that does not fade as the pastry cools.

Our range of high-quality hot glazes for traditional pastries gives the perfect shine to fruit tarts, cakes, and puff pastry.

PACKAGING

- bucket of 5 kg
- jar of 1,15 kg
- 18 and 24 months shelf life



COMPLETE RANGE

A selection of our products

- | | | |
|-----------------------------|--------------------------|----------------------------|
| Mirror glazes for ice cream | Ready-made mirror glazes | Concentrated mirror glazes |
| ▪ White | ▪ Neutral | ▪ Apricot |
| ▪ Chocolate | ▪ Chocolate | ▪ Neutral |
| ▪ Passion | ▪ Passion | |
| ▪ Raspberry | | |
| ▪ Caramel | | |



Ice-cream cake with chocolate mirror glaze

60 MINUTES
12 PERSONS

INGREDIENTS

- shortcrust pastry
- 500 g mocha ice cream
- 500 g vanilla ice cream
- chocolate mirror glaze

PREPARATION

1. Spread a first layer of vanilla ice cream in a round mould, allow to set in the freezer. Spread a second layer of mocha ice cream on top.
2. Place the cake tins in the blast freezer until they reach a temperature of -30°C.
3. Place the ice-cream cake on a pastry base.
4. Warm the chocolate mirror glaze in the microwave to ± 35°C and then pour over the ice cream.



Passion fruit cheesecake with passion fruit glaze

60 MINUTES
12 PERSONS

INGREDIENTS

- 500 g cream cheese
- 200 ml 40% cream
- 8 tbsp sugar
- 12 g gelatine
- 1 packet vanilla sugar
- 5 cl water
- 40 g compound passion fruit passion fruit glaze

PREPARATION

1. Warm the water and melt the gelatine in it.
2. Whisk the cream halfway.
3. Mix the sugar and vanilla sugar into the cheese.
4. Add the cream and compound passion fruit to the cheese and mix in the water with the gelatine.
5. Pour the mixture onto a cake base and leave to set in the fridge for at least 1 hour.
6. Warm the passion fruit glaze to ± 30°C and apply a thin layer of the glaze to the cake.



Prepare delicious desserts in no time

Our dessert mixes make it easy to make delicious desserts. Easily prepares your own delicious pudding, mousse, rice pudding, fruit or chocolate milk. Our varied assortment gives culinary freedom to play around with flavours and colours.

Mix our pudding powders with milk, boil the mixture and your delicious pudding is ready. You can vary things even more by adding one of our compounds to the neutral pudding powder to create your own flavour.

- delicious flavour
- ready-to-use
- long shelf life
- long product stability

COMPLETE RANGE

A selection of our products

- Pudding**

 - Neutral
 - Neutral bio
 - Vanilla
 - Vanilla bio
 - Chocolate
 - Chocolate bio
 - Coffee
- Milk drinks**

 - Chocolate milk powder
 - Organic chocolate milk powder
 - Fruit milk powder
- Desserts**

 - Rice pudding mix
 - Semolina mix
 - Chocolate mousse mix



Rice pudding with peach brandy

15 MINUTES
48 JARS OF 250 G

INGREDIENTS
10 l whole milk
2 kg rice pudding mix
sundae peach-brandy

PREPARATION
1. Add the rice pudding mix to the milk.
2. Heat the mixture to at least 95°C for 40 minutes. It is important to cook it at a sufficiently high temperature, otherwise, all the rice will not cook through.
3. Pour into jars, allow to cool and finish with sundae peach brandy.

PACKAGING

- bag of 2 kg
- 24 months shelf life



Coffee pudding

15 MINUTES
45 JARS OF ± 250 G

INGREDIENTS
10 l whole milk
1.33 kg coffee pudding powder

PREPARATION
1. Add the coffee pudding powder to the cold milk and mix it in (make sure there are no lumps).
2. Heat the mixture to at least 90°C for 5 minutes. Pour into jars and allow to cool.





QUALITY

Success starts with quality. We only use the best raw materials for your products.



FLEXIBILITY

We'll supply the right quantity of your product whenever you need it. No more losses!



SPEED

No more endless development processes. We can switch quickly so you don't have to wait.



RELIABILITY

Years of experience and countless successful projects have made us excellent problem solvers.

Working together with you on co-creations

We also **custom-make** all of the above products **for the artisanal and industrial customer**. Our technical experience and market insights that we have built up over many years by carrying out a number of projects with our customers make us the **ideal industrial partner** for your specific product.

For us, **custom-made** does not refer solely to the product but also to our service. As our customer, you are our top priority and we love to help solve your problems. Whether it is a matter of delivery deadlines or optimisation of existing products, we always find a solution and follow through on our promises.



Why choose Colac's custom-made solutions?

Perfectly tailored to your product or process

Our unique combination of expertise in product development, flexible production processes, and **efficient organization** mean our development and production can truly be customized to your needs. Whether it's ingredients, product features, quantities supplied, or delivery periods – Colac has the solution you need!

Organic, 'clean label', no added sugar, RFA, and so on

We have a solution for any requirement. 'Clean label' reformulation, developing organic products, and sugar-free, lactose-free and gluten-free formulations – we have the **right ingredients and expertise** for all of these and more.

Surprise your clients with unique products

We translate our focus on applications with **high added value** into your products. We make unique flavours and/or textures your consumers will love. Put your trust in Colac to bring your product to the next level.

Short lead times and truly agile

Our **flexible production technologies, processes, and organization** allow us to switch quickly without compromising on quality. Are you at risk of running out of a product? Do you have a short window for launching a new product? We keep our lead times short, and are happy to help.

For a quickly-evolving world

Trends are evolving more and more quickly, and lasting for shorter times. The time you have to capitalize on trends is increasingly shorter. With Colac as your partner, **you won't waste any time!** Our team of product developers are focused on one thing only – your project, and your project alone.

Customised packaging

Our products can be **packaged in any way to suit your needs** in bucket, can or container. We will always put our heads together with yours, while keeping quality, ease of use, and desired shelf-life in mind when developing products. Where possible, we will also adjust the packaging to your delivered quantity to achieve as **cost-efficient** and sustainable an outcome for you as possible.

Focusing on our strengths

Years of experience and focus on dessert sauces, fruit, chocolate and caramel preparations have made Colac a **real specialist, with in-depth knowledge of products and their uses**. This applies not only to end products but also the processing it takes to get there. You can count on Colac – your specialist partner – to solve your problems.

ALSO READ OUR CUSTOMERS' INTERESTING STORIES AT COLAC.BE



We have shared our knowledge
and expertise with ice cream
creators, bakers, dairy producers
and caterers since 1981.
Contact us to make your products
even better.



OUR SALES AGENTS

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COLAC
ON TOP OF YOUR CREATIONS