

sugar almond paste
Marzipan

marzipan for all applications



Fine Zeelandia

Creating Possibilities



Marzipan

The ideal marzipan for all applications

Marzipan should have a good shelf life and should be able to be processed without any problems. That is why, at Zeelandia, we only produce our marzipan according to the still unsurpassed Lubecker method. This warm production method creates Marzipan which rolls out well and is easy to shape. Not too sticky, nor too short. Because that is also an important advantage of our Lubecker method: the Marzipan can be kept longer and does not dry out quickly. In addition, the Lubecker method gives the Marzipan a fuller, richer almond flavour. The various applications call for a specific quality; therefore, we at Zeelandia offer you a very elaborate delivery programme, varying from the somewhat coarser mixed 1:1 marzipan for use in chocolates to the 1:3 marzipan for rolling out. For your customers, the taste is obviously also very important. This is why we only use specifically selected almonds at Fine Zeelandia.

How to use

- Ready to Use.
- Marzipan 1:3 for modelling and coating.
- The Marzipan rolls out thinly and is easy to work with.
- The optimum working temperature is 21°C

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