

BarbaraDecor[®]
by Barbara Luijckx

CATALOGUE

N°5



BarbaraDecor[®]
by Barbara Luijckx

MASTERY
IN THE ART OF
CHOCOLATE
DECORATION

Ladies and Gentlemen,

A new season and new products means a new Barbara Decor catalogue.

Our fifth catalogue symbolises the height of our creative production and exceptionality, and demonstrates our awareness of the times we are living in, and that – on the verge of the company’s 30th anniversary – we are ready!

The catalogue has had a visual makeover, but – most importantly – nearly 30 new chocolate decoration designs in 19 thematic groups have been added. After so much time and effort to ensure the highest quality products that are pushing the boundaries of innovation we are proud to present you with the results.

The goal of this catalogue is to inspire and support you in your day-to-day work and in ensuring that you achieve spectacular effects in your confectionery art.

There are two new product ranges developed using our unique production technologies. The first one, Marble Art offers captivating shapes made up of triangles, diamonds and squares with minimalistic patterns. While the other one, Art Grillage is a classic plait with a stunning 3D effect of interweaving colours.

Another collection of innovative decorations – Top Art – references the world of nature with its original floral and leaf designs. Their lightness and colours allow you to add the cheerful mood of the summer holidays or of warm autumn to the desserts in your shop displays.

We are always looking for new ways to support you at work and to give you new ideas for how to arrange your confectionery creations. Working together at our academy we see that you are always looking for inspiration to enchant your customers.

We are confident that the new products presented in Barbara Decor Catalogue No. 5 will provide the support your business needs and will be the answer to your pursuit of effective, economical and practical solutions in the art of beautiful decoration.

Faithfully yours,



Barbara Borowicz
Company founder
Marketing Director



Paulina Borowicz-Hardeman
Marketing Manager

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”

The spatial decorative forms of Art Grillage give me unlimited possibilities to arrange the surface layout of cakes and layered cakes, and to create fancy desserts. The unique chocolate decorations, bracelets and cups help me create sweet table desserts quickly and effectively – all I have to do is fill them with some cream, mousse or ice cream and ... voila! The Art Grillage DUO decorations, unique on a global scale, are particularly worth your attention. They combine white and dark chocolate in a spatial manner, creating a chequered pattern.

”

Michał Turzyński
Pastry Chef | Product Manager
at Barbara Lujckx

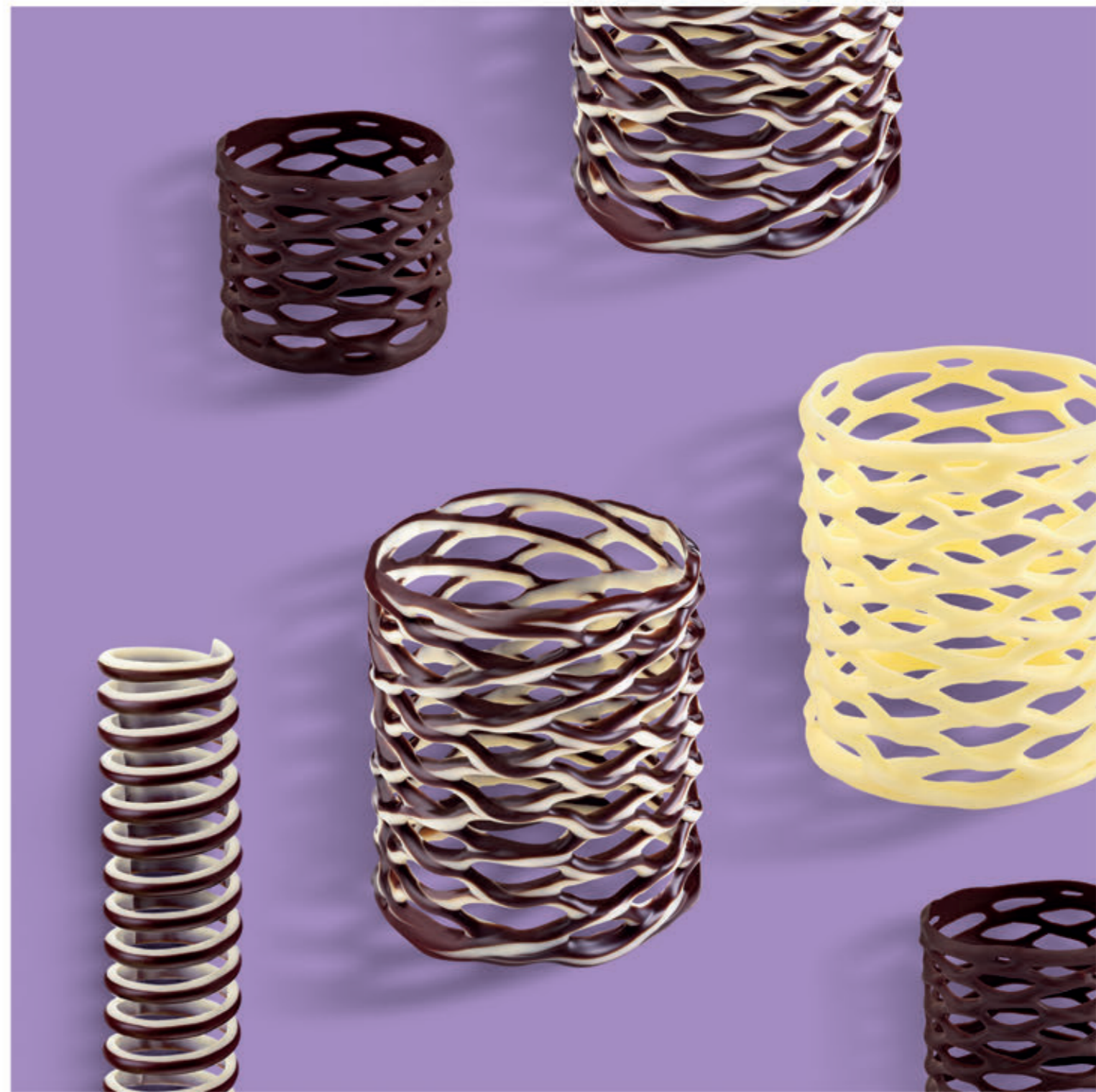
ART GRILLAGE

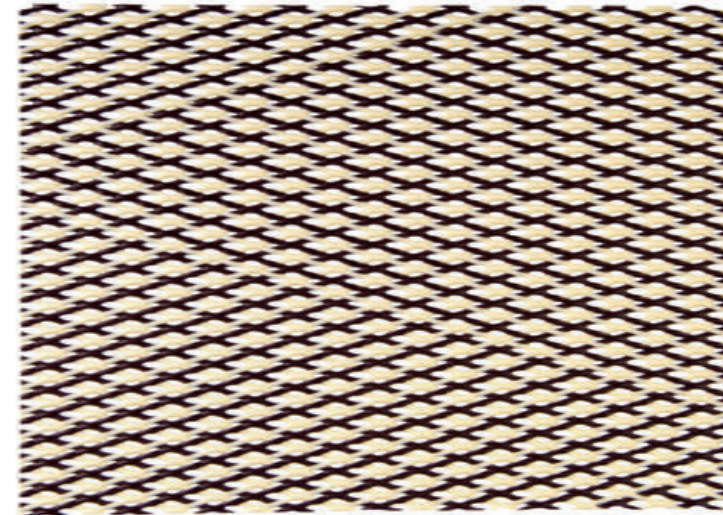


ART GRILLAGE

CHOCOLATE DECORATIONS

Art Grillage – a collection of chocolate jewellery made of white or dark chocolate, or an innovative combination of the two, giving a stunning 3D effect of interweaving colours. Dedicated to the needs of the food service market, ideal for creating desserts and perfect for confectioners to enhance the three-dimensional style of decoration.



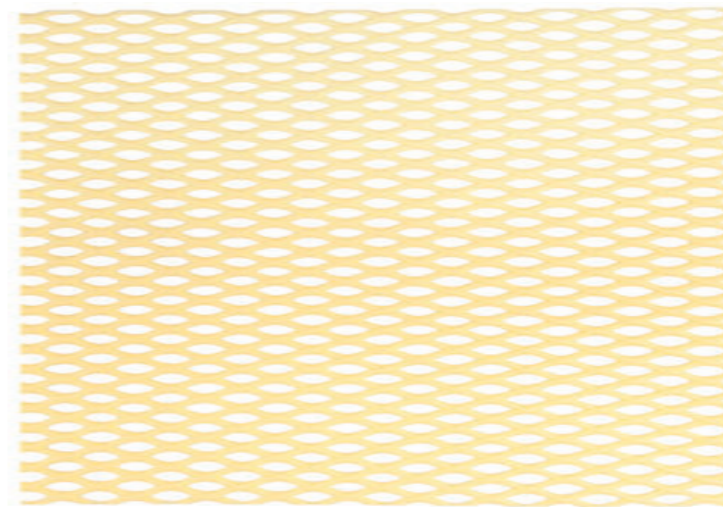


NEW

GRILLAGE SHEET DUO

360 x 250 mm

code: 333023, 11 pcs/box



NEW

GRILLAGE SHEET WHITE

360 x 250 mm

code: 333022, 11 pcs/box



GRILLAGE SHEET DARK

360 x 250 mm

code: 333021, 11 pcs/box



NEW *GRILLAGE CUPS*
h 30 x Ø 30 mm
code: 30308, 84 pcs/box



NEW *BRACELET DUO*
h 60 x Ø 45 mm
code: 60455, 50 pcs/box



NEW *DUO TUBE*
l 90 x Ø 16 mm
code: 90165, 56 pcs/box



NEW *DUO SPRING*
l 80 x Ø 16 mm
code: 80165, 56 pcs/box





ARCH GRILLAGE
30 x 45 mm
code: 31457, 135 pcs/box



BRACELET WHITE
h 30 x Ø 30 mm
code: 30304, 42 pcs/box



BRACELET DARK
h 30 x Ø 30 mm
code: 30307, 42 pcs/box



BRACELET WHITE
h 30 x Ø 45 mm
code: 30454, 100 pcs/box



BRACELET DARK
h 30 x Ø 45 mm
code: 30457, 100 pcs/box



TUBE DARK
l 90 x Ø 16 mm
code: 90167, 56 pcs/box



SPRING DARK
l 80 x Ø 16 mm
code: 80167, 56 pcs/box



BRACELET DARK
h 60 x Ø 45 mm
code: 60457, 50 pcs/box



BRACELET DARK
h 30 x Ø 60 mm
code: 30607, 56 pcs/box



BRACELET DARK
h 45 x Ø 60 mm
code: 45607, 42 pcs/box



”

The ideal combination of white and dark chocolate gives us a wealth of possibilities of creating *Marble Art Decorations*. Their geometry and design suggest versatile applications. I use the Marbles to form decorative arrangements on symmetrical cakes, mono portions and increasingly popular avant-garde desserts. I also find them useful for making spatial works of confectionery art, such as chocolate showpieces.

”

Michał Świerad
Pastry & Technology Consultant
at Barbara Lujckx

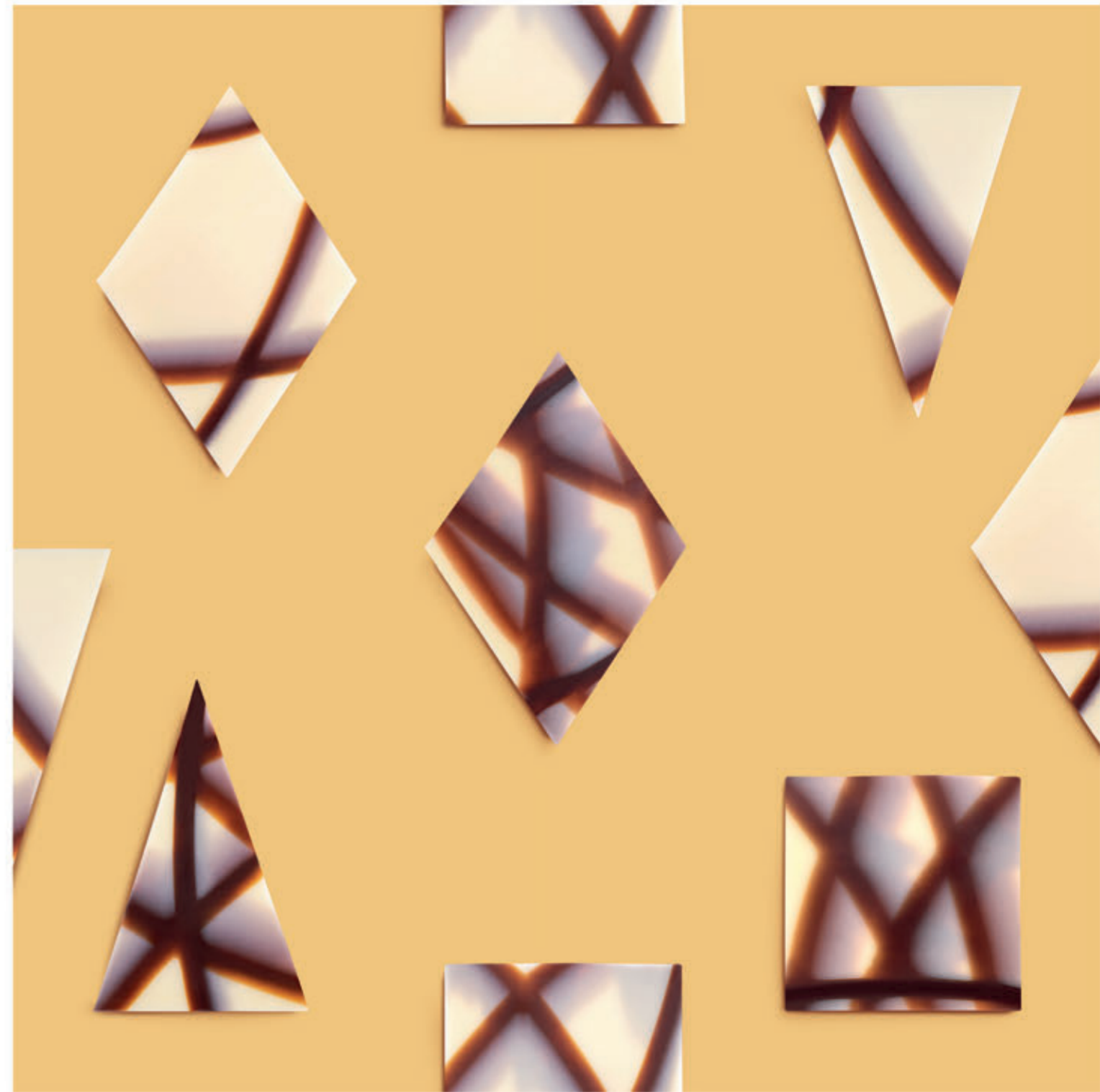
MARBLE ART

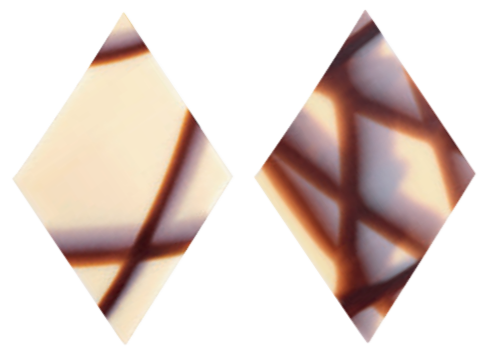


MARBLE ART

CHOCOLATE DECORATIONS

Marble Art – where white, milk and dark chocolate mix to form unique patterns. Simplicity, geometrical shapes and designs made to adorn your sweet creations „head to toe”. Just a single piece will add delicious charm to any dessert.





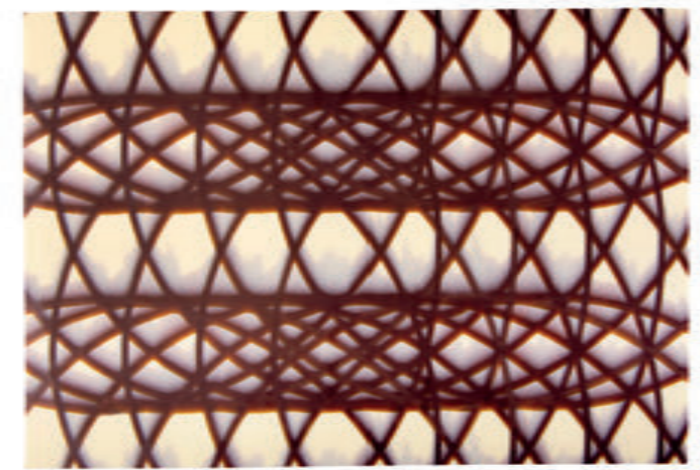
NEW *MARBLE RHOMBUS*
35 x 60 mm
code: 331049, 390 pcs/box



NEW *MARBLE TRIANGLE*
35 x 55 mm
code: 331050, 450 pcs/box

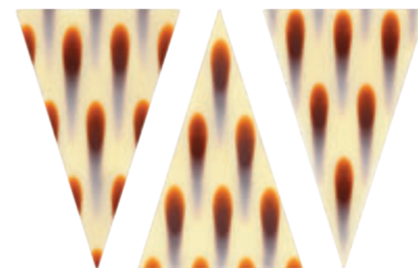


NEW *MARBLE SQUARE*
40 x 40 mm
code: 331048, 390 pcs/box



MARBLE SHEET
360 x 250 mm
code: 338510, 12 pcs/box

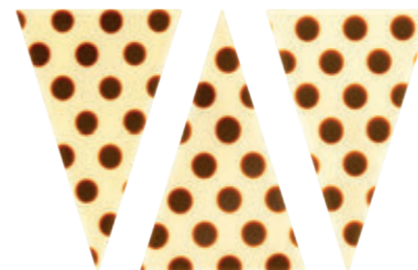




LACRIMA TRIANGLE
35 x 55 mm
code: 331029, 450 pcs/box



LINEA TRIANGLE
35 x 55 mm
code: 331027, 450 pcs/box



PUNTA TRIANGLE
35 x 55 mm
code: 331028, 450 pcs/box



PASSAT
47 mm
code: 331556, 145 pcs/box

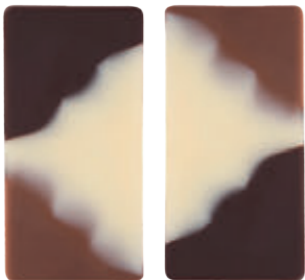


MULTICOLOR

CHOCOLATE DECORATIONS

Multicolor – a combination of exquisite chocolate and vivid colours. Decorations that make you think of fun and joy. Perfect to embellish your cakes and desserts all year long with colours and shapes that will attract all kids.





NEW **DOMINO CLASSIC**
20 x 40 mm
code: 33977, 159 pcs/box



NEW **DOMINO COLOR**
20 x 40 mm
code: 33976, 159 pcs/box



PICK-UP STICKS ORANGE
135 mm
code: 33966, 228 pcs/box



PICK-UP STICKS LIME
135 mm
code: 33962, 228 pcs/box



PICK-UP STICKS CLASSIC
135 mm
code: 33961, 228 pcs/box





CARROT 3D
45 mm
code: 33716, 336 pcs/box



BANANA
40 mm
code: 33824, 160 pcs/box



STRAWBERRY
35 mm
code: 33833, 175 pcs/box



RASPBERRY
23 mm
code: 33825, 162 pcs/box



NEW **ALPS TRIANGLES**
83 mm
code: 33978, 132 pcs/box



MOSAIC CLASSIC
38 mm
code: 33927, 288 pcs/box



MOSAIC COLOR
38 mm
code: 33926, 288 pcs/box



”

The delicacy and variety of shapes of filigree chocolate gems make them perfect decorative elements for both the smallest pieces of confectionery art and whole or portioned cakes. They represent a combination of tradition and refined elegance. Packaged in large quantities, they are also cost-effective to use in ice-cream parlours or cake shops. Whenever I need a simple way to create a stylish and classical decoration, I always pick the Filigranes.

”

Jakub Rak
Co-owner of the
Orłowski & Rak Confectionery

FILIGRANES®



CHOCOLATE DECORATIONS

Filigranes® – chocolate openwork decorations available in various designs and sets. Subtle and elegant, yet versatile. Very economical and easy to use on a daily basis in your shops.





SOIREE DARK
40 mm
code: 33103, 610 pcs/box



SOIREE WHITE
40 mm
code: 331034, 610 pcs/box



MELA HORECA
45 mm
code: 33122, 300 pcs/box



OWL
50 mm
code: 33110, 270 pcs/box



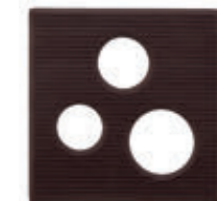
ORIENTAL
59 mm
code: 33192, 400 pcs/box



FEATHERS DARK
54 mm
code: 33105, 500 pcs/box



FEATHERS WHITE
54 mm
code: 331054, 450 pcs/box



SQUARE
44 x 44 mm
code: 33932, 300 pcs/box

*Due to the production process, quantity in unit can vary slightly.



TRIANGLES
58 mm
code: 336402, 500 pcs/box



SPECIAL MARBLE
55 mm
code: 331015, 575 pcs/box



MILA
45 mm
code: 33120, 550 pcs/box



SPECIAL WHITE
55 mm
code: 331014, 575 pcs/box



SPECIAL DARK
55 mm
code: 33101, 600 pcs/box



ART DECOR set
60 mm
code: 3392515, 220 pcs/box





”

Chocolate decorations that combine art and craft. Their designs often recall natural patterns, and discreetly refer to fashionable minimalism in the decoration of cakes. In confectionery shops and studios they are successfully used to create chocolate sculptures.

”

Jakub Rak
Co-owner of the
Orłowski & Rak Confectionery

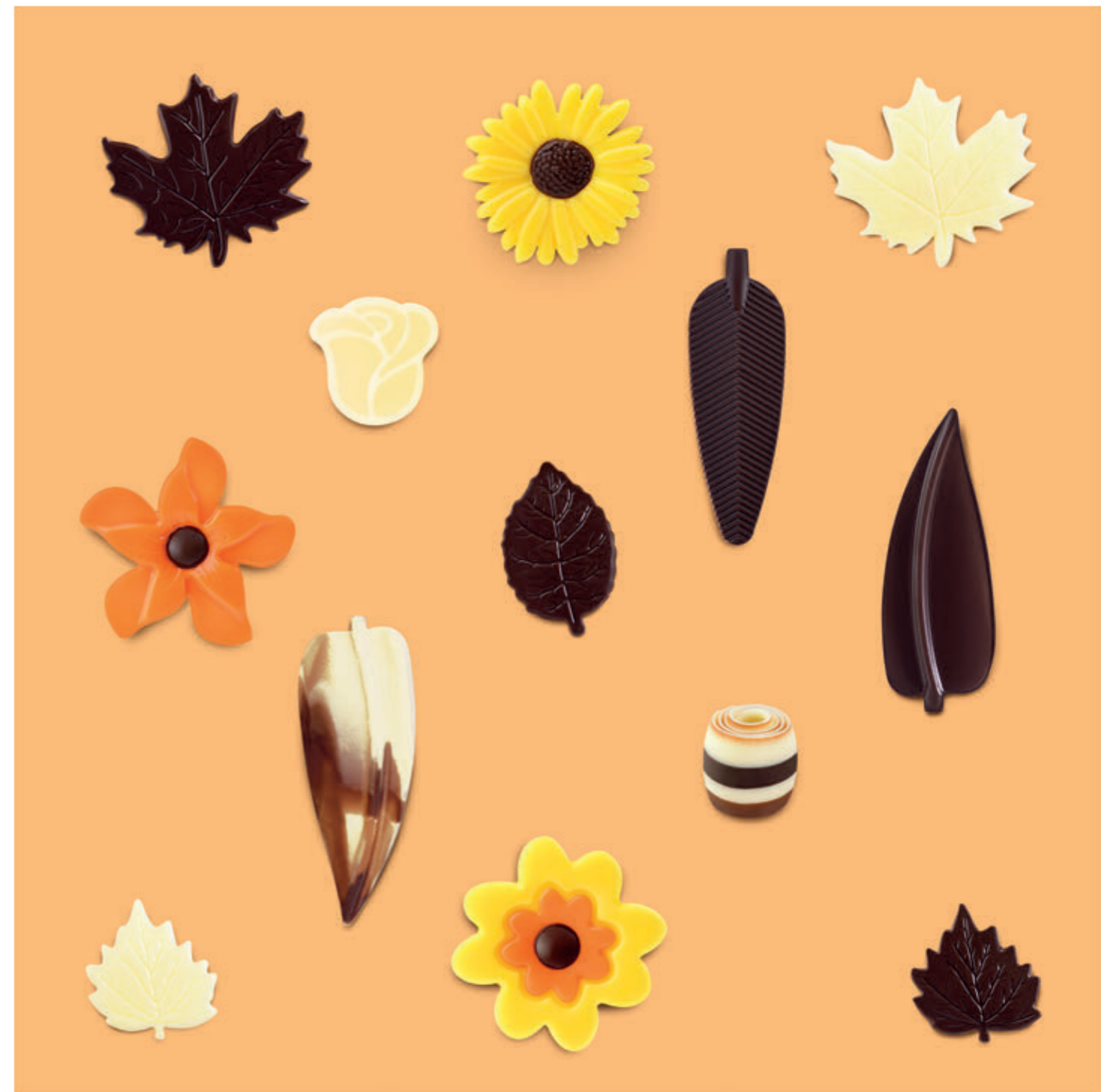
TOP ART



TOP ART

CHOCOLATE DECORATIONS

Top Art – where Nature is the perpetual inspiration. Top Art is a rendezvous of the world of art inspired by nature and the world of chocolate decoration. Leaves, flowers, petals or bristles give cakes and desserts a supreme artistic style.





MIMOSA LEAVES MARBLE*
22 x 60 mm
code: 3395, 320 pcs/box



WILLOW LEAVES
code: 333307, box 2,5 kg



NEW **CURL TRIO**
15 x 20 mm
code: 2037, 250 pcs/box



NEW **MIMOSA LEAVES DARK**
22 x 65 mm
code: 3393, 270 pcs/box



MINI LEAVES
25 mm
code: 331563, box 1,2 kg



NEW **WHITE LEAVES set**
30 x 45 mm
code: 33993, 216 pcs/box



NEW **TWIRL**
15 x 75 mm
code: 8017, 250 pcs/box



NEW **FAN MARBLE**
30 x 50 mm
code: 6001, 333 pcs/box



NEW **DARK LEAVES set**
30 x 45 mm
code: 33992, 216 pcs/box





NEW **MINI FLOWERS COLOR** set
15 x 20 mm
code: 33996, 216 pcs/box



NEW **MINI FLOWERS CLASSIC** set
15 x 20 mm
code: 33995, 216 pcs/box



NEW **FLOWERS** set
30 x 35 mm
code: 33994, 252 pcs/box



TAGLIATELLE MARBLE
30 mm
code: 335801, box 2 kg



COFFEE BEANS
18 mm
code: 45077, box 1,1 kg



BRISTLE
60 mm
code: 331561, box 2,5 kg



WILLOW LEAVES LIME
code: 333308, box 2,5 kg



FRIZZ
10 mm
code: 331562, box 1,2 kg



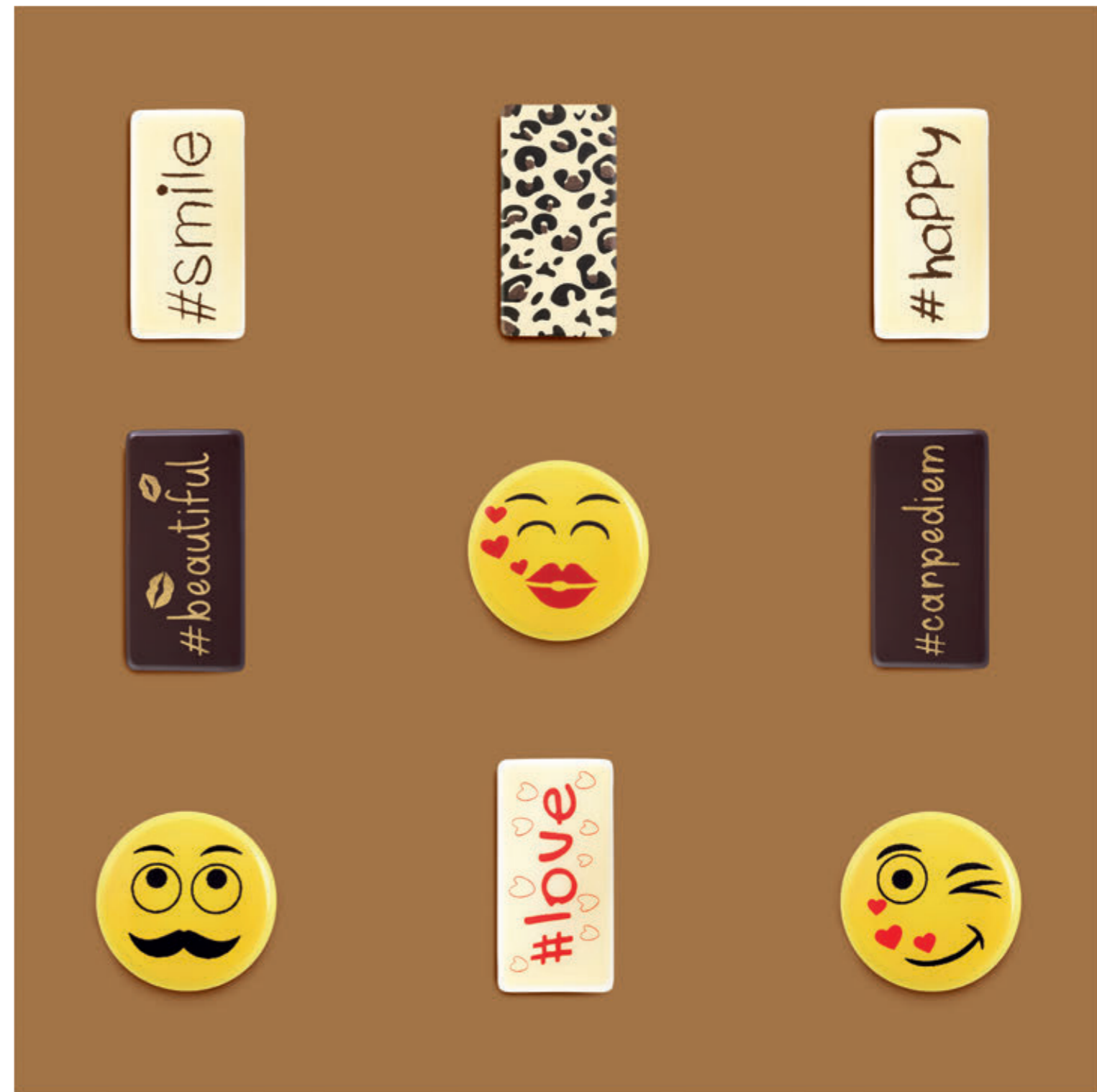
ROSE PETALS
code: 331558, box 2 kg



ART PRINT

CHOCOLATE DECORATIONS

Art Print – fashion trends in the world of chocolate decoration. Unlimited possibilities of printing on chocolate guarantee a wealth of solutions for any special occasion!





NEW HASHTAG DARK set
20 x 40 mm
code: 33986, 159 pcs/box



NEW HASHTAG WHITE set
20 x 40 mm
code: 33987, 159 pcs/box



SAFARI TRIO set
48 mm
code: 33957, 252 pcs/box



NEW CRAZY IN LOVE set
Ø 30 mm
code: 33989, 378 pcs/box



HAPPY
Ø 30 mm
code: 33911, 378 pcs/box



LOGO FOOTBALL
Ø 30 mm
code: 3445, 189 pcs/box



BRIDGE set
35 x 35 mm
code: 33902, 210 pcs/box



NEW BADGE MAMA
20 x 40 mm
code: 33980, 159 pcs/box



NEW BADGE BEST WISHES
20 x 40 mm
code: 33985, 159 pcs/box

NEW



SAVANNA TRIO set
20 x 40 mm
code: 33979, 159 pcs/box



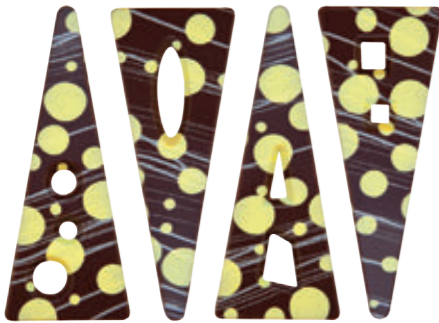
BACH
48 mm
code: 33834, 252 pcs/box



MOZART
48 mm
code: 33811, 252 pcs/box



ARRAS
48 mm
code: 33835, 252 pcs/box



TWIST
83 mm
code: 33836, 132 pcs/box



CHA-CHA
83 mm
code: 33808, 132 pcs/box



TANGO
83 mm
code: 33804, 132 pcs/box



SHEET DARK CHOCOLATE
195 x 265 mm
code: 33950, 5 x 3 pcs/box



SHEET WHITE CHOCOLATE
195 x 265 mm
code: 33951, 5 x 3 pcs/box





”

The characteristic shape of chocolate pencils and their size provide a great deal of possibilities to make three-dimensional decorations and to add a new dimension to the familiar shapes of cakes. Convenient and quick to use, the Pencils are ideal in my shop. They can be easily cut or broken into shorter pieces to fit the size of the dessert. Their forms, designs and colour patterns make them perfectly match fruit and other chocolate decorations.

”

Jakub Rak
Co-owner of the
Orłowski & Rak Confectionery

PENCILS

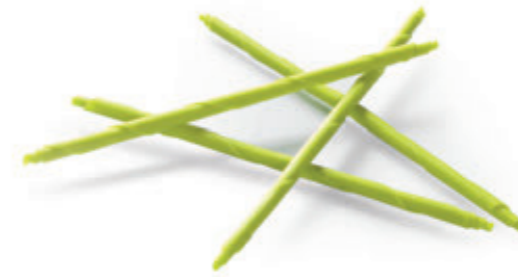


PENCILS

CHOCOLATE DECORATIONS

Pencils – elegant, practical and in a number of sizes. Available in many colour options, the Pencils tempt with a variety of patterns and designs, as well as delectable chocolate flavours.





LIME
200 mm
code: 334523, 120 pcs/box



SISLEY
200 mm
code: 334578, 120 pcs/box



MATISSE
200 mm
code: 334577, 120 pcs/box



PISSARRO
200 mm
code: 334593, 120 pcs/box



REMBRANDT
200 mm
code: 334561, 120 pcs/box



VAN GOGH
200 mm
code: 334562, 120 pcs/box

*Due to the production process, quantity in unit can vary slightly.



DEGAS
100 mm
code: 334589, 250 pcs/box



RUBENS WHITE
200 mm
100 mm
MAXI code: 334514, 120 pcs/box
MINI code: 334524, 240 pcs/box



PICASSO
200 mm
code: 334560, 120 pcs/box



RUBENS DARK
200 mm
100 mm
MAXI code: 334510, 120 pcs/box
MINI code: 334516, 240 pcs/box



RAFAEL
200 mm
code: 334563, 120 pcs/box



CEZANNE
200 mm
code: 334522, 120 pcs/box

*Due to the production process, quantity in unit can vary slightly.



”

All-purpose chocolate decorations whose proportions let me apply them to various desserts. I use them to decorate cakes, crush and spread them in asymmetrical manner on desserts or sprinkle cake sides. Shavings are also perfect as a component added in the process of making cakes, ice cream or desserts.

”

Michał Turzyński
Pastry Chef | Product Manager
at Barbara Lujckx

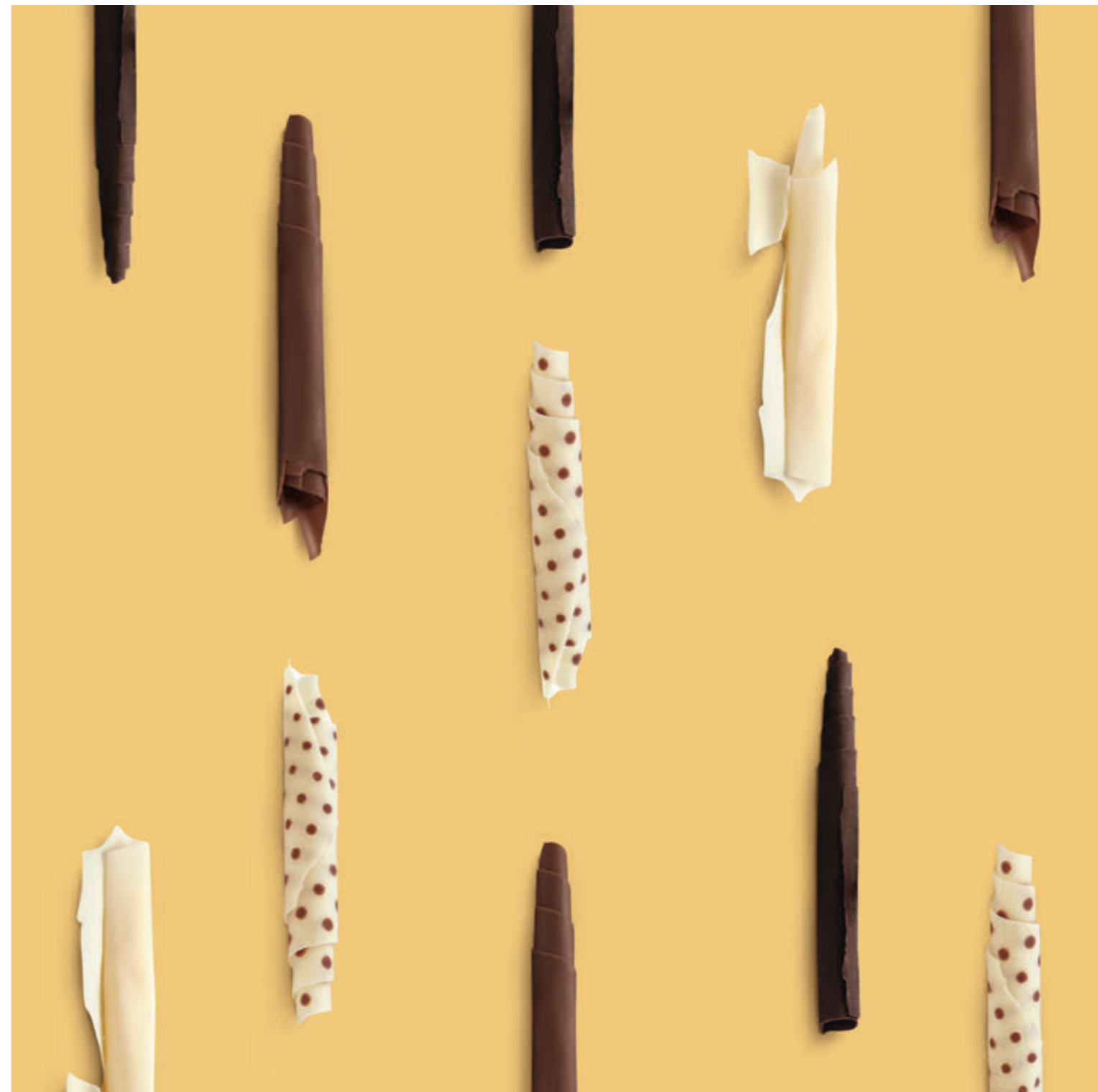
SHAVINGS



SHAVINGS

CHOCOLATE DECORATIONS

Shavings – a noble decorative form whose chief assets are the versatility of application and the possibility to reduce to size to fit your needs. It is a simple way to achieve the effect of hand-made decoration. Shavings will make any confectionery work look original.





CHOCO - WHITE

code: 3325603, box 2,5 kg



CHEETAH

code: 3325683, box 2,5 kg



CHOCO - MILK

code: 3325613, box 2,5 kg



CHOCO - DARK

code: 3345503, box 2,5 kg



”

Tiny, rolled-up chocolate shavings help me decorate any cake, layered cake or dessert. I use them more and more to decorate ice cream trays or finished ice cream desserts. A wide variety of natural flavours and colours give me enormous freedom of choice, matching and completing pieces of confectionery art. Used with mousses, creams or ganache, the Blossoms provide the desserts with an interesting texture.

”

Michał Turzyński
Pastry Chef | Product Manager
at Barbara Lujckx

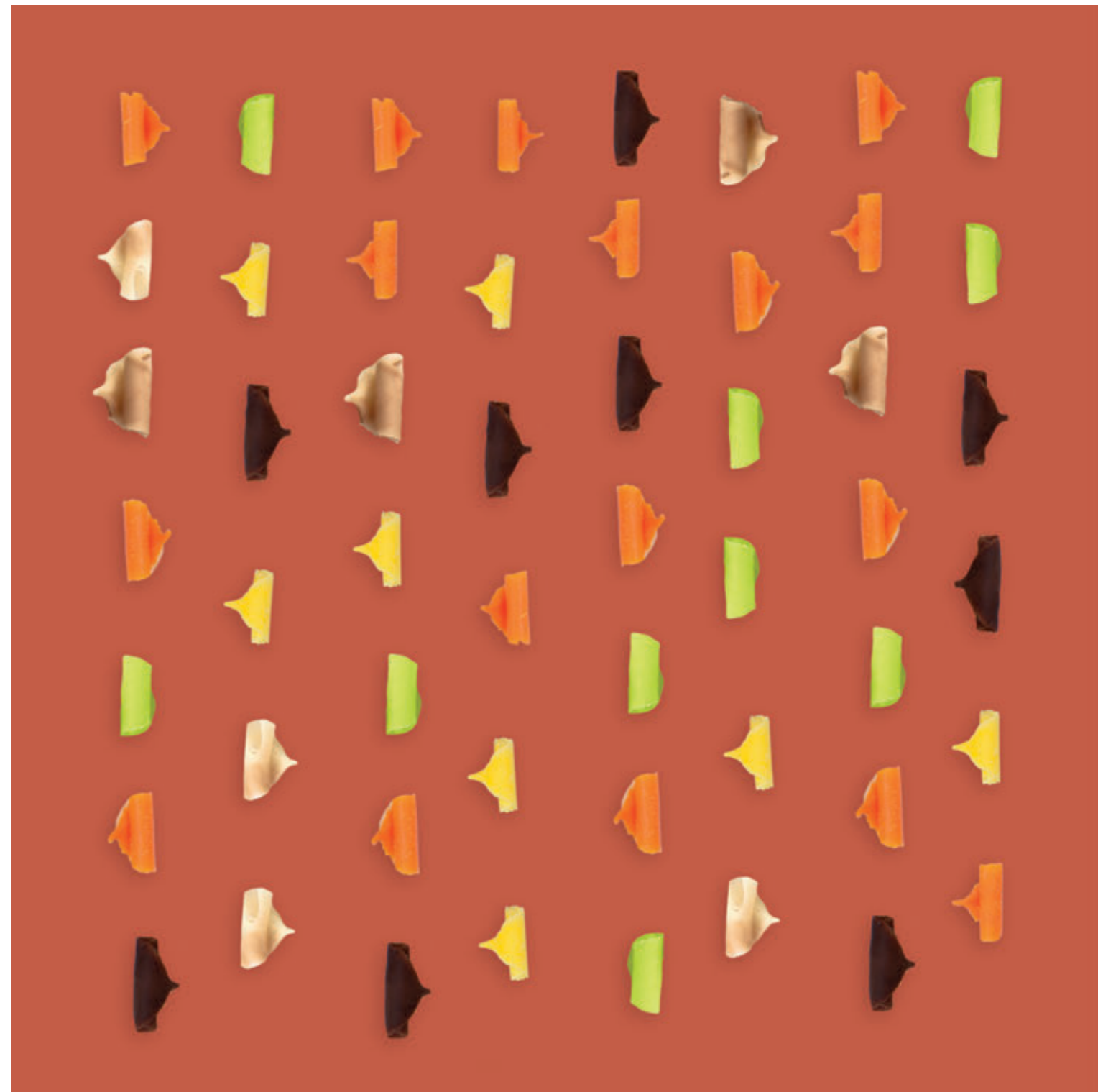
BLOSSOMS



BLOSSOMS

CHOCOLATE DECORATIONS

Blossoms – a must-have in every confectioner's shop: delicious chocolate, available in a wide choice of colours and sizes. Blossoms make it easier to finish off your tortes, cakes and desserts in an elegant manner. What's more, use them as ingredients in your products to get a fantastic texture.





DARK
DARK MINI

code: 3325301, box 1 kg
code: 3325303, box 2,5 kg
code: 3325304, box 4 kg
MINI code: 3325424, box 4 kg



MILK

code: 3394871, box 1 kg
code: 3394873, box 2,5 kg
code: 3394874, box 4 kg



WHITE
WHITE MINI

code: 3325321, box 1 kg
code: 3325323, box 2,5 kg
code: 3325324, box 4 kg
MINI code: 3325434, box 4 kg



CARAMEL
CARAMEL MINI

code: 3325291, box 1 kg
code: 3325293, box 2,5 kg
code: 3325294, box 4 kg
MINI code: 3325513, box 2,5 kg



DUO

code: 3325343, box 2,5 kg
code: 3325344, box 4 kg



TRIO

code: 3325444, box 4 kg

S - 7 x 3 mm **M** - 9 x 5 mm

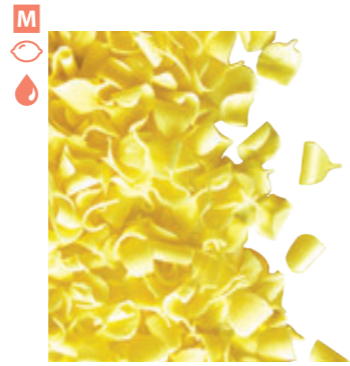
- NATURAL FLAVOURS

- NATURAL DYES



LIME

code: 3325641, box 1 kg
code: 3325643, box 2,5 kg



LEMON

code: 3325541, box 1 kg
code: 3325543, box 2,5 kg



STRAWBERRY
STRAWBERRY MINI

code: 3325351, box 1 kg
code: 3325353, box 2,5 kg
code: 3325354, box 4 kg
MINI code: 3325523, box 2,5 kg



ORANGE

code: 3325531, box 1 kg
code: 3325533, box 2,5 kg



S - 7 x 3 mm **M** - 9 x 5 mm - NATURAL FLAVOURS - NATURAL DYES



”

Chocolate cups in the variety of shapes and sizes for the basis of your sweets buffets or individual desserts. They are quick and easy to use and their attractive designs fuel my imagination. High quality chocolate used to make the Cups will enrich the flavour of every sweet creation.

”

Michał Świerad
Pastry & Technology Consultant
at Barbara Lujckx

CUPS



CUPS

CHOCOLATE DECORATIONS

Cups – chocolate shells and cups in a number of sizes and designs. A perfect basis for creating attractive and imaginative titbits. A fascinating solution for creators of sweet buffets. Just top with cream, mousse or filling and voila!





NEW

GRILLAGE CUPS
h 30 x Ø 30 mm
code: 30308, 84 pcs/box

CONES



CONES DARK
45 x 25 mm
code: 3366587, 264 pcs/box



CONES WHITE
45 x 25 mm
code: 3366584, 264 pcs/box



CONES RED
45 x 25 mm
code: 336660, 264 pcs/box

TRUFFLE SHELLS



TRUFFLE SHELLS WHITE
25 mm
code: 1032, 504 pcs/box



TRUFFLE SHELLS MILK
25 mm
code: 1031, 504 pcs/box



TRUFFLE SHELLS DARK
25 mm
code: 1030, 504 pcs/box



BASIC
38 mm
code: 331002, 210 pcs/box



COFFEE CUPS
44 x 20 mm
code: 3390, 312 pcs/box



PETIT FOURS set
50 x 18 mm
code: 333177, 240 pcs/box





”

Rolls are the decorations I always keep handy in my studio. Their convenient sizes make it easy to decorate cakes cut into cubes, regular and mono-portion desserts in a fast and effective way. The combination of natural chocolate colours and a slightly conical shape enable me to achieve a light and modern style of decoration almost instantly. The Rolls are practical and economical to use – the kind of solutions we need in everyday work.

”

Michał Świerad
Pastry & Technology Consultant
at Barbara Luijckx

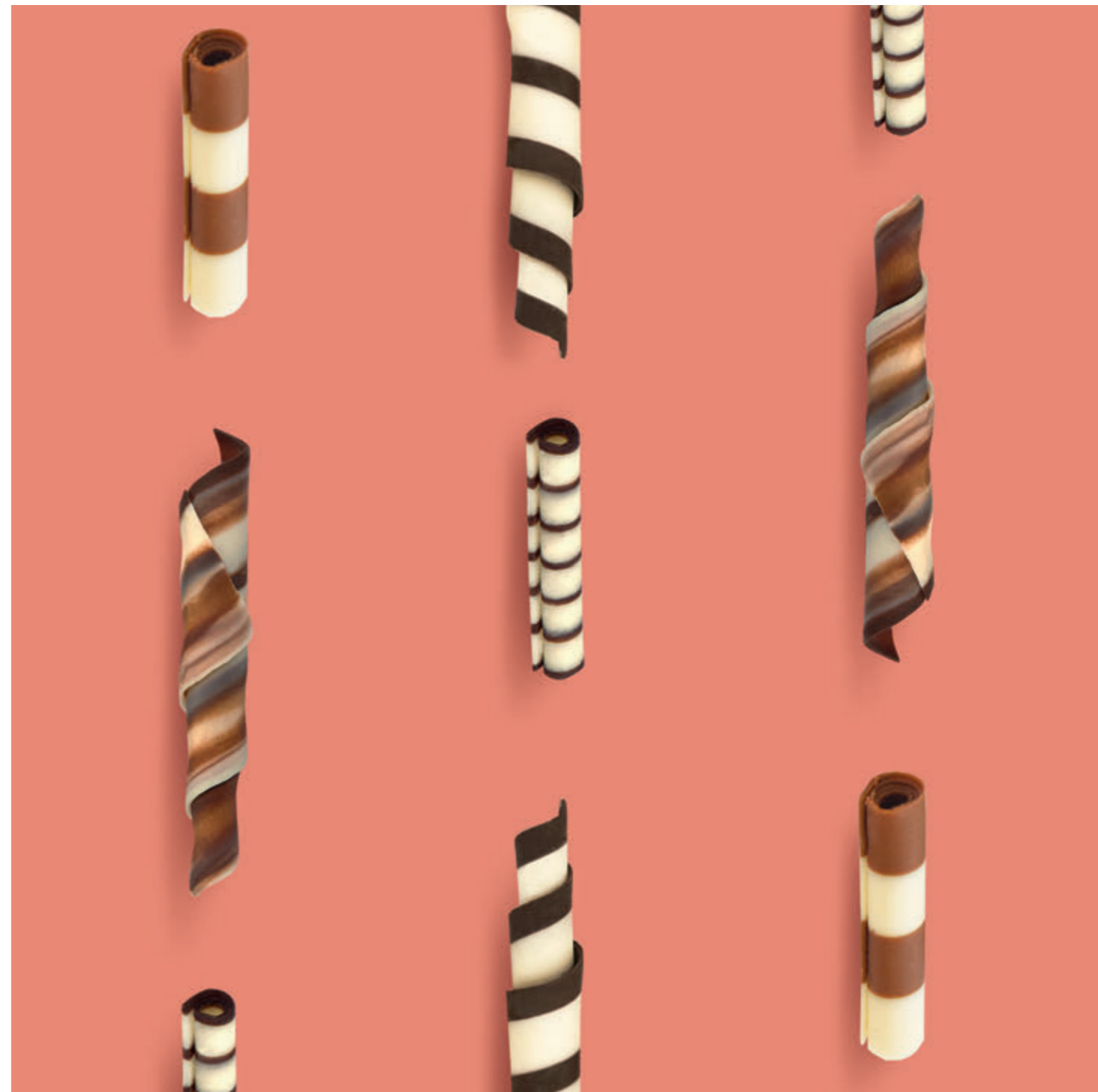
ROLLS



ROLLS

CHOCOLATE DECORATIONS

Rolls – an attractive alternative to chocolate pencils. Cost-efficient and utterly practical decorations available in various designs, colours and sizes.





TWISTER
55 mm
code: 334592, box 1 kg



PENNE
35 mm
code: 334579, box 1,2 kg



TWISTER MARBLE
55 mm
code: 334594, box 1 kg



THUJA
40 mm
code: 339448, box 1,5 kg





BALLS

CHOCOLATE DECORATIONS

Balls – the lovely multi-purpose decorations that will steal your hearts. Striking colours – from classic shades to vivid tints – along with a velvety finish and perfectly round shape open the door to innovatively creative styling.



BALLS CHOCOLATE DECORATIONS



NEW **GOLD PEARL**
Ø 27 mm
code: 331046, 49 pcs/box



NEW **SILVER PEARL**
Ø 27 mm
code: 331047, 49 pcs/box



LYCHEE
Ø 27 mm
code: 331044, 49 pcs/box



LIME
Ø 27 mm
code: 331045, 49 pcs/box



SATURN
Ø 27 mm
code: 331041, 49 pcs/box



BLACK PEPPER
Ø 27 mm
code: 331042, 49 pcs/box



PLUTO
Ø 27 mm
code: 331039, 49 pcs/box



URANUS
Ø 27 mm
code: 331040, 49 pcs/box



MOON
Ø 27 mm
code: 331035, 49 pcs/box





SUN
 Ø 27 mm
 code: 331036, 49 pcs/box



JUPITER
 Ø 27 mm
 code: 331037, 49 pcs/box



MERCURY
 Ø 27 mm
 code: 331038, 49 pcs/box

CHOCOLATE CRUNCHY BALLS



OPAL
 4 mm
 code: 09730, bag 0,5 kg



AGATE
 4 mm
 code: 09731, bag 0,5 kg



ONYX
 4 mm
 code: 09732, bag 0,5 kg

BALLS MARBLE



MARS
 Ø 25 mm
 code: 331032, 126 pcs/box



NEPTUNE
 Ø 25 mm
 code: 331030, 126 pcs/box



VENUS
 Ø 25 mm
 code: 331033, 126 pcs/box



HAND MADE

CHOCOLATE DECORATIONS

Hand Made - manually crafted decorations. It takes just a rose or spiral to achieve a stunning effect. Their three dimensional form and unique shapes add a touch of subtle elegance to your desserts.



CHOCO FRESH



SPIRAL GOLD
200 mm
code: 33237, 15 pcs/box



SPIRAL MARBLE
200 mm
code: 33236, 15 pcs/box



WAVE
65 mm
code: 33202, 42 pcs/box

ROSES



ROSE - DARK
30 mm
code: 339353, 48 pcs/box



ROSE - WHITE
30 mm
code: 339350, 48 pcs/box



ROSE - DARK
40 mm
code: 339354, 30 pcs/box

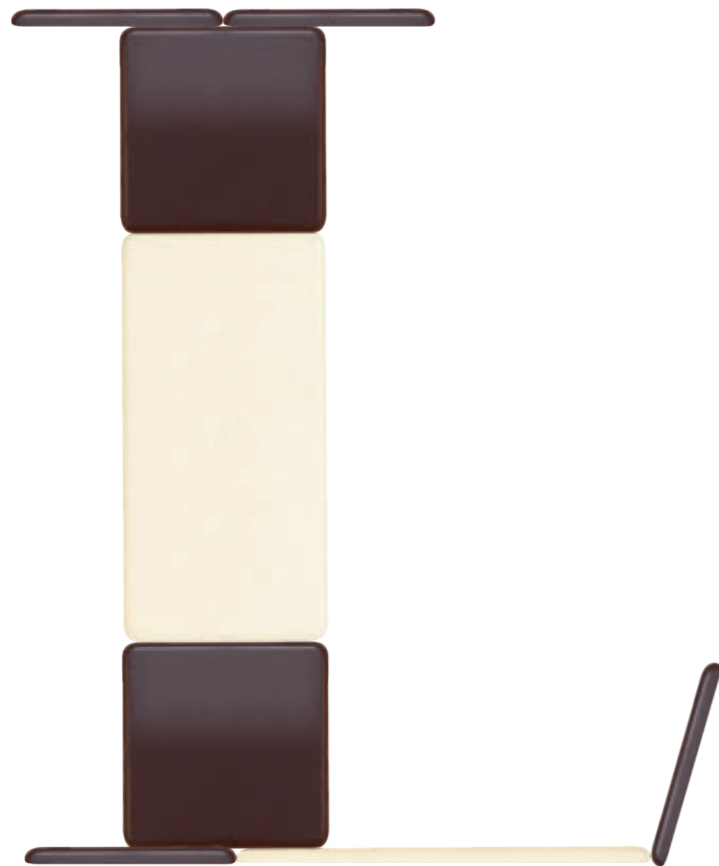


ROSE - WHITE
40 mm
code: 339351, 30 pcs/box



ROSE - CARMEN
40 mm
code: 339355, 30 pcs/box





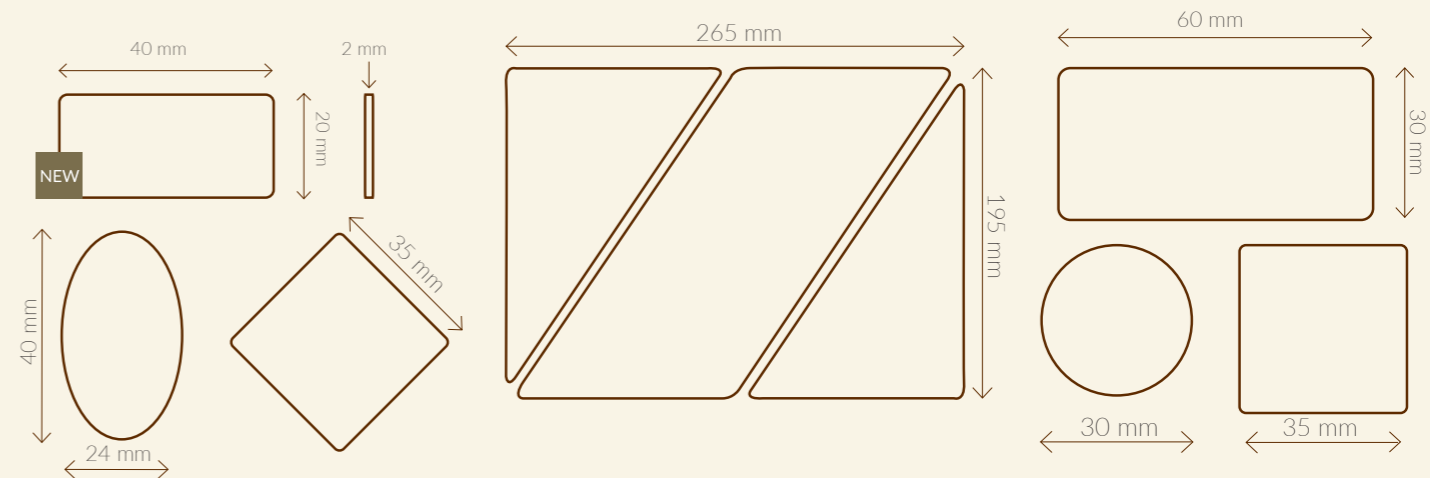
YOUR LOGO

CHOCOLATE DECORATIONS

Your Logo – You're just three steps away from distinct personalisation of your products! Choose the shape and kind of chocolate you'd like, send us your logo and we'll reproduce the design in chocolate especially for you!

STEP 1 PICK YOUR CHOCOLATE SHAPE FOR YOUR LOGO

Shapes to choose from: oval, square, diamond, circle, rectangle and sheet. Decide which shape will fit your design best.



STEP 2 CHOOSE YOUR CHOCOLATE BASE FOR YOUR LOGO

Each shape is available in white and dark chocolate. Choose the chocolate base which will match your logo design best.



STEP 3 SEND US YOUR LOGO DESIGN

Send your design files to the following e-mail address:
export@barbara-luijckx.com



LOVE COLLECTION

CHOCOLATE DECORATIONS

Love Collection – because chocolate has been considered one of the most powerful aphrodisiacs for ages. The Love Collection of delicious and charming chocolate decorations will help you express so much without saying a word, whatever the special occasion.





NEW

YOU & ME RED set
35 x 35 mm
code: 33900, 210 pcs/box



HEART SERPENTINE
34 mm
code: 33945, 240 pcs/box



HEART
34 mm
code: 33846, 240 pcs/box



HEART I LOVE YOU
34 mm
code: 33899, 240 pcs/box



DUO HEART
34 mm
code: 33829, 240 pcs/box



BALLS LYCHEE
Ø 27 mm
code: 331044, 49 pcs/box

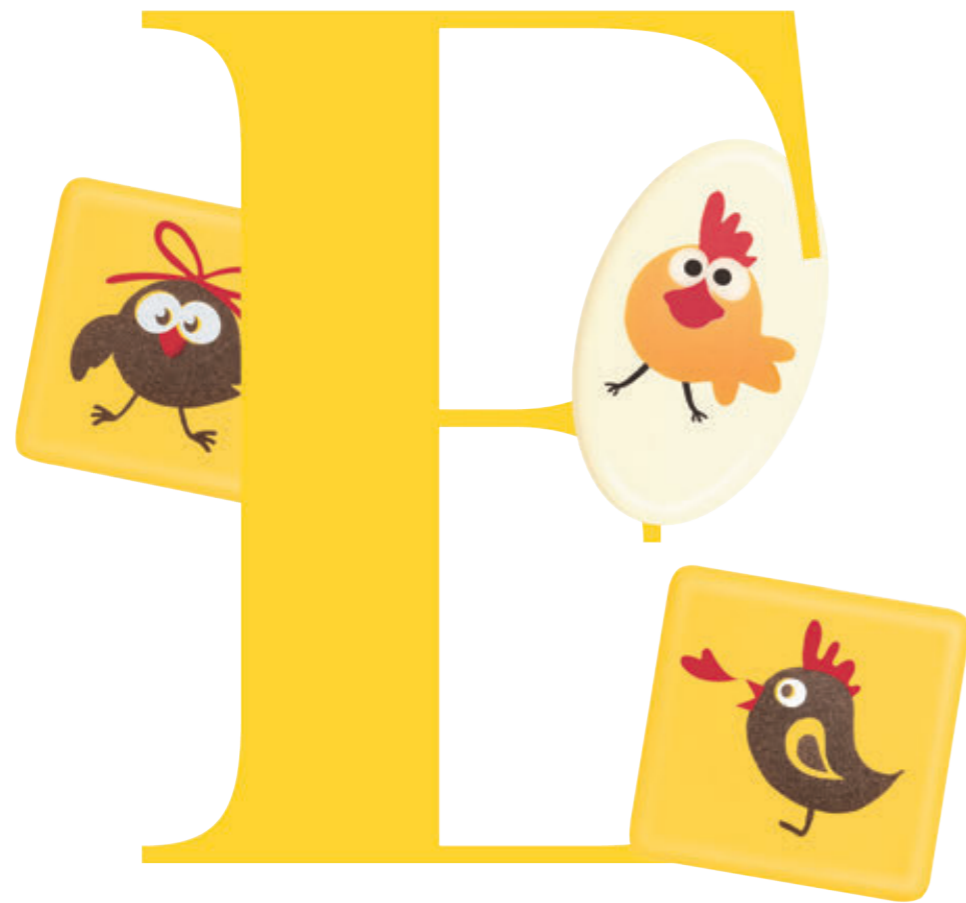


HEARTS
18 x 14 mm
code: 33967, 320 pcs/box



ROSE PETALS
code: 331558, box 2 kg

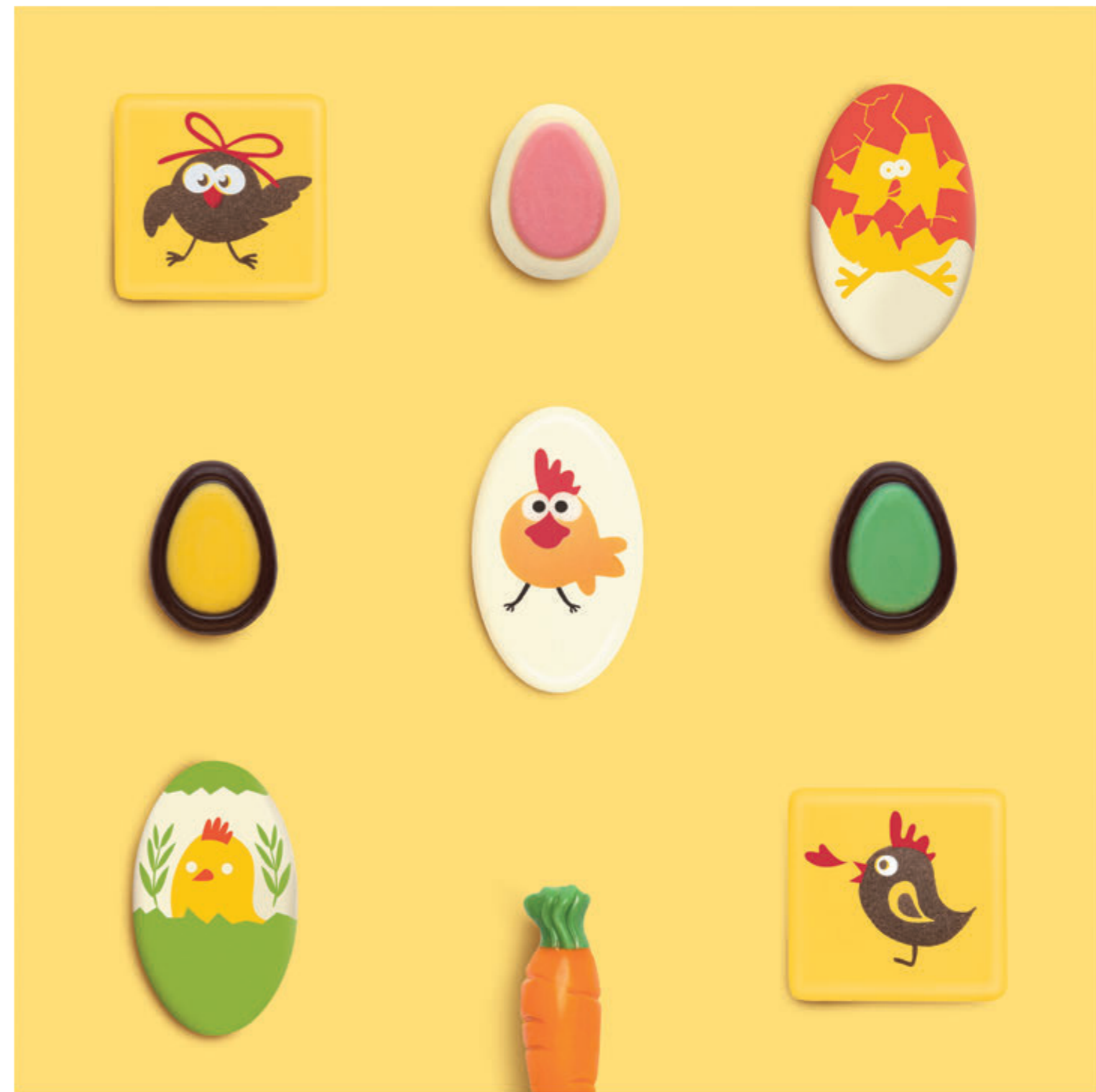




EASTER

CHOCOLATE DECORATIONS

Easter - time of spring, colour and cheerfulness. Feel the holiday joy! Be inspired by chocolate chicks, bunnies and painted eggs. Let us dress up your Easter baking!





NEW

YELLOW CHICKS set
35 x 35 mm
code: 33984, 210 pcs/box



NEW

EASTER ROOSTER
24 x 40 mm
code: 33983, 165 pcs/box



EASTER TRIO set
24 x 40 mm
code: 33940, 165 pcs/box



EASTER DUO set
24 x 40 mm
code: 33941, 165 pcs/box



PAINTED EGGS set
24 x 40 mm
code: 33918, 165 pcs/box



PAINTED EGGS set
24 x 40 mm
code: 33917, 165 pcs/box





CARROT 3D
45 mm
code: 33716, 336 pcs/box



HAPPY EASTER
40 x 24 mm
code: 33944, 330 pcs/box



FUNNY BUNNY set
35 x 35 mm
code: 33923, 210 pcs/box



CHICKEN IN SHELL
35 mm
code: 33849, 240 pcs/box



EGGS set
30 mm
code: 33851, 270 pcs/box



EGGS set
30 mm
code: 33850, 270 pcs/box



CHICKEN IN SHELL
35 mm
code: 33848, 240 pcs/box



EASTER EGG set
24 x 40 mm
code: 33922, 165 pcs/box



EASTER EGG set
24 x 40 mm
code: 33920, 165 pcs/box



HALLOWEEN

CHOCOLATE DECORATIONS

See a ghost or skulls and bones? Trick or treat! Cake and sweets. With these haunting decorations you'll always be ready for Halloween.





PUMPKIN
35 x 35 mm
code: 33933, 210 pcs/box



SPIDER
30 mm
code: 33934, 189 pcs/box



HALLOWEEN set
35 x 35 mm
code: 33897, 210 pcs/box



BALLS URANUS
Ø 27 mm
code: 331040, 49 pcs/box



BALLS MOON
Ø 27 mm
code: 331035, 49 pcs/box



MOSAIC COLOR
38 mm
code: 33926, 288 pcs/box



PICK-UP STICKS ORANGE
135 mm
code: 33966, 228 pcs/box



BLOSSOMS ORANGE
code: 3325531, box 1 kg
code: 3325533, box 2,5 kg



CHRISTMAS

CHOCOLATE DECORATIONS

Christmas – Decorations to make your Christmas baking exceptional. Invoke the sweet magic of Christmas using timelessly smart classic or minimalistic patterns and designs. We've got plenty to choose from!





NEW **GOLD CHRISTMAS** set
48 mm
code: 33990, 252 pcs/box



NEW **RED CHRISTMAS** set
48 mm
code: 33991, 252 pcs/box



NEW **SANTA**
35 x 35 mm
code: 33997, 210 pcs/box

SNOWMAN set
35 x 35 mm
code: 33935, 210 pcs/box

NEW **BELL**
30 mm
code: 33973, 189 pcs/box



NEW **ANGELS** set
38 mm
code: 33972, 144 pcs/box



NEW **NORDIC CHRISTMAS RED** set
35 x 35 mm
code: 33974, 210 pcs/box



REINDEER set
35 x 35 mm
code: 33928, 210 pcs/box



FILIGRANES® WHITE set
45 mm
code: 3364064, 300 pcs/box



FILIGRANES® DARK set
45 mm
code: 336406, 300 pcs/box



HOLLY LEAF DARK
42 mm
code: 33826, 240 pcs/box



STARS
23 mm
code: 33952, 702 pcs/box



LOGO MERRY CHRISTMAS
40 x 25 mm
code: 33938, 330 pcs/box



FALLING STAR WHITE
49 mm
code: 33818, 264 pcs/box



FALLING STAR RED
49 mm
code: 33819, 264 pcs/box



CANDY CANE
20 x 40 mm
code: 33975, 159 pcs/box



CHRISTMAS TREE
38 x 42 mm
code: 33841, 150 pcs/box



CHRISTMAS TREE
38 x 42 mm
code: 33840, 150 pcs/box



CHRISTMAS TREE set
38 x 42 mm
code: 33857, 150 pcs/box



SIRIUS
28 mm
code: 33820, 360 pcs/box



ALFA
34 mm
code: 33821, 324 pcs/box



DELTA
34 mm
code: 33959, 324 pcs/box



GAMMA
34 mm
code: 33823, 324 pcs/box



HOLLY LEAF GREEN
42 mm
code: 33827, 240 pcs/box

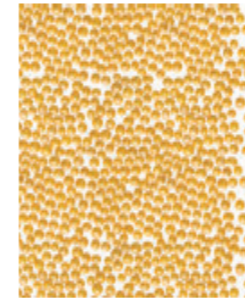


PEARLS

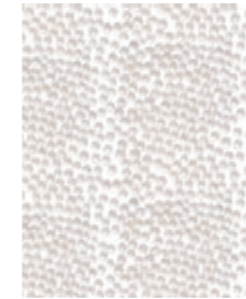
SUGAR DECORATIONS

Pearls – soft and hard, shiny and matte. Classic and elegant in a grand style. Timelessly attractive little pearls and poppy seeds in pastel and traditional shades. Simply indispensable in your shop.

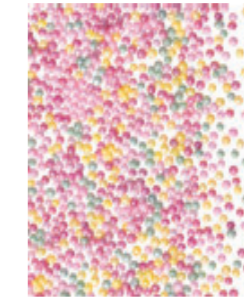




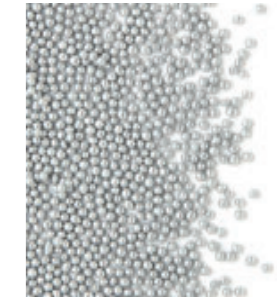
TINY GOLD PEARLS
code: 01973, box 1,8 kg



TINY PEARLS
code: 01993, box 1,8 kg

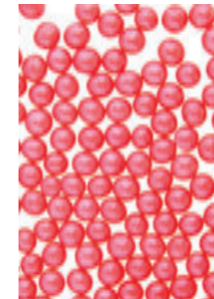


SHINY COLOURED PEARLS
code: 00980, box 1,8 kg



TINY SILVER PEARLS
code: 01910, box 1,8 kg

POLISHED PEARLS



LIGHT RED PEARLS
code: 099461, box 1,2 kg



GRAPHITE PEARLS
code: 097881, box 1,2 kg



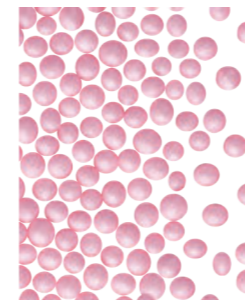
WHITE PEARLS
code: 09728, box 1,2 kg



GOLD PEARLS
code: 09727, box 1,2 kg



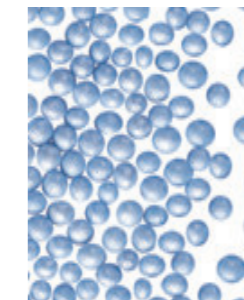
ECRU PEARLS
code: 09923, box 1,2 kg



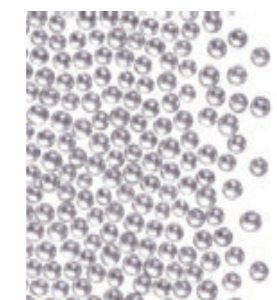
PINK PEARLS
code: 09725, box 1,2 kg



PURPLE PEARLS
code: 09721, box 1,2 kg



BLUE PEARLS
code: 09926, box 1,2 kg



SILVER PEARLS
code: 09922, box 1,2 kg



INSPIRATION

ACADEMY OF SKILLS



Michał Turzyński
Pastry Chef I Product Manager
at Barbara Lujckx



Michał Świerad
Pastry & Technology Consultant
at Barbara Lujckx



DO YOU NEED ANY ADVICE HOW TO USE OUR PRODUCTS?

Or maybe you need inspiration on which new sweet creations your business needs?

Get in touch with our Pastry Chefs who will help you with all technical queries and will support you with your creative work and application of our products. You can contact us at academy@barbara-lujckx.com

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OUR BRANDS:



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