

EST. 1909



# Professional supplier of quality marzipan since 1909

With unique products, concepts and applications as well as committed and competent employees, we contribute with quality, inspiration and solutions within cakes, desserts and confectionery, thereby creating value for consumers and our customers.



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# Odense Marcipan

Professional supplier since 1909



Founded in Odense, Denmark, in 1909, **Odense Marcipan** has been dedicated to crafting marzipan of the highest quality for more than a century. Our products are primarily made in Denmark using carefully selected ingredients, combining tradition with innovation to inspire delicious creations.

**ODENSE products** are available across bakery, foodservice, and retail markets and are widely used by leading cake and confectionery manufacturers within the food industry.

In addition to Marzipan and Baking Paste, we offer **tailor-made solutions** alongside our broad assortment, including Marzipan Cover, Marzipan and Sugar paste for decoration, Chocolate and Compound, Nougat, Truffle, Dessert Sauces, and much more.



# Safety and quality go hand in hand



Our ambition is to be among the world's best when it comes to food safety, and we work every single day to meet that goal. From the cultivation of raw materials to the products reaching store shelves, we follow rigorous standards that ensure safety and consistency at every step.

We adhere to Orkla's own food safety standard (**OFSS**) as well as leading international certifications such as **BRC**. Every raw material and packaging component undergoes risk assessments and strict controls, not only of the products themselves but also of the companies that manufacture them. Our quality department reviews all information before anything is finally approved, ensuring full compliance and absolute reliability.



## Responsible Procurement Quality begins with responsible choices

At ODENSE, we are committed to sourcing raw materials in a way that respects people, animals, and the environment.

We focus on ensuring that agricultural products, animal products, and packaging are produced responsibly.

We are RSPO (Roundtable on Sustainable Palm Oil) certified and use only sustainable palm oil in our products. We also ensure that no eggs from caged hens are used within the ODENSE Group.

Just as importantly, we work closely with suppliers who meet strict requirements on human rights, working conditions, environmental standards, and anti-corruption practices. This way, we can guarantee not only high-quality ingredients but also responsible and ethical production throughout our value chain.

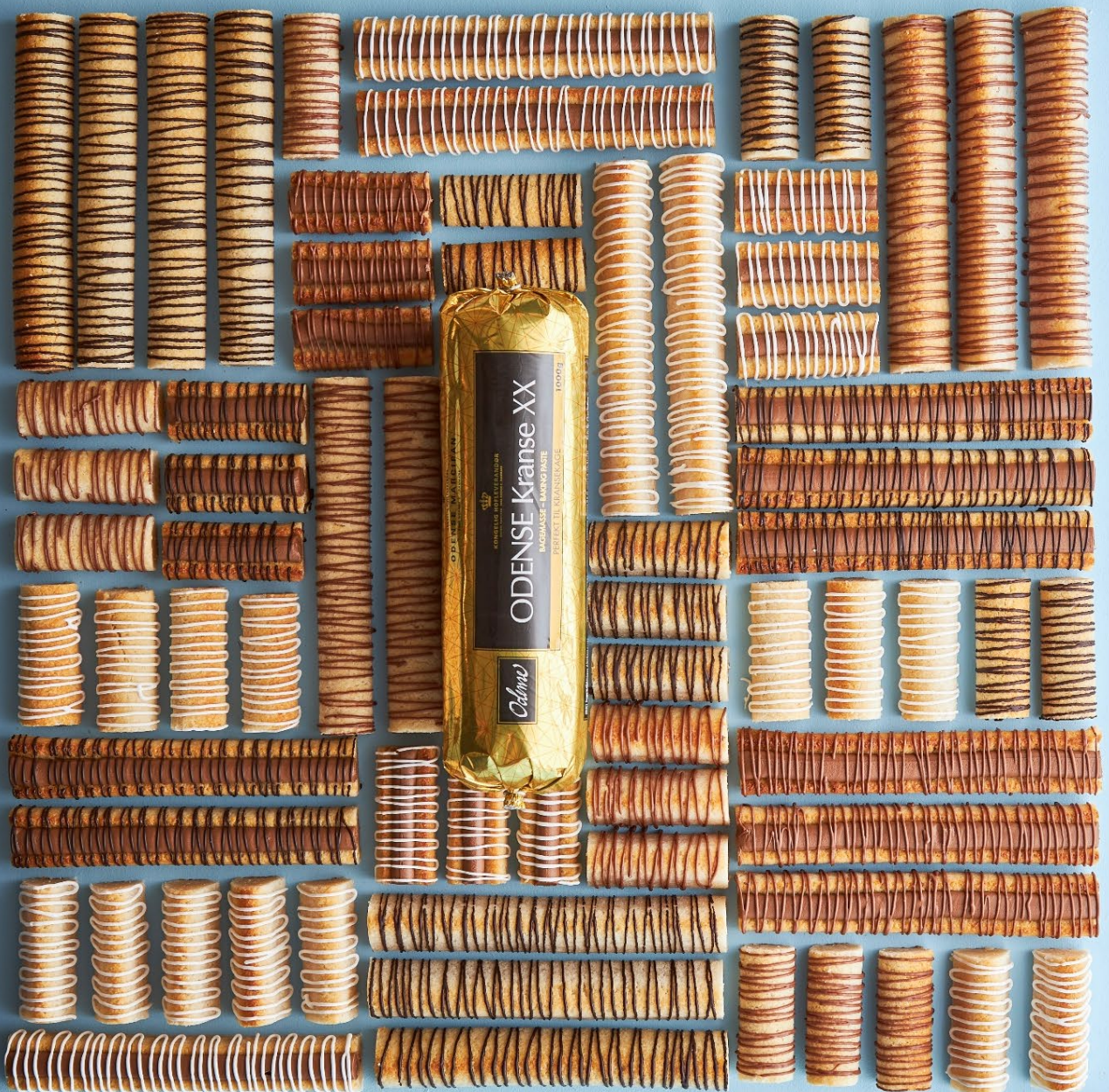
# Marzipan and baking paste

**ODENSE marzipan is produced in-house at our production facility in Odense, Denmark, where every step of the process is carefully controlled to ensure consistently high quality.**

All products are made from carefully selected raw materials, including premium almonds and apricot kernels, which are balanced to achieve the desired level of bitterness in the final product. The unique composition of almonds and apricot kernels delivers an optimal flavour and ensures a high-quality end product.

The bake-stable pastes are easy to work with, ensuring a consistently excellent result.

**Alongside our broad assortment, we also offer tailor-made solutions.**



# Marzipan and baking paste



ODENSE Baking paste  
"Kranse XX", 1 kg



ODENSE Baking paste  
"Bitter 00", 1 kg



ODENSE Organic  
Marzipan, 1 kg



ODENSE Marzipan  
no added sugar, 1 kg



ODENSE Ready to use baking paste, 1 kg  
Simply pipe and bake



ODENSE Dessert paste,  
Cognac flavoured, 1 kg / Ready-to-use



ODENSE Dessert paste,  
Pistchio flavoured, 1 kg / Ready-to-use



ODENSE Baking paste  
"Kranse XX", 5 kg



ODENSE Baking paste  
"Bitter 00", 5 kg



ODENSE Dessert paste,  
Pistchio flavoured, 10 kg /  
Ready-to-use



ODENSE Almond paste  
"Valencia", 5 kg

**Flexible  
production –  
we produce all  
package  
sizes, tailored  
to your needs**

# Marzipan cover

## Ready-for-use

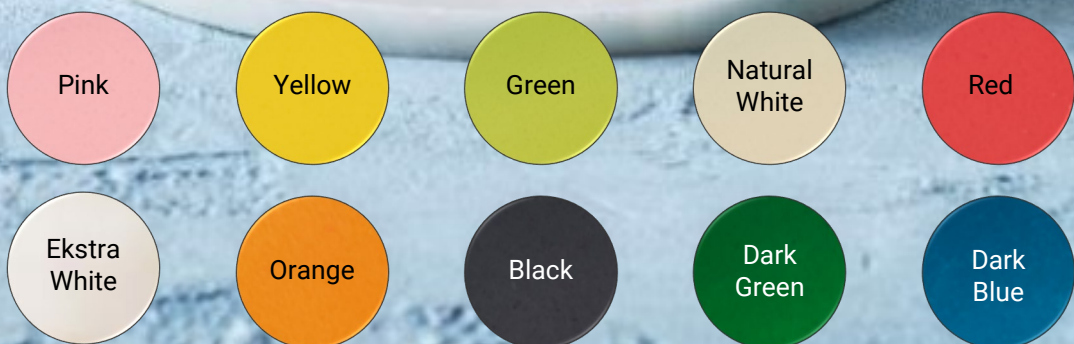


**ODENSE Marzipan cover (Decoration Marzipan)** is used for covering celebration cakes and wedding cakes, as well as cream cakes. It is also perfect for figures and roses, marzipan flags or as decoration on all types of cakes and desserts.

Decorating cakes with our **Marzipan cover** is simple. You can use the different colours as they are and mix them to create new colours.

Find the standard range of colours below.

**Customized colours are also possible on request.**



# Marzipan cover

## Ready-for-use



ODENSE Marzipan cover,  
Dark Blue 2,5 kg



### ODENSE Marzipan cover (Decoration Marzipan) benefits:

- Gives a perfect finish to the cake
- Firm consistency, making it easy to work with
- Suitable for freezing and refrigeration
- Does not sweat when frozen or chilled
- Retains its shape and dries evenly
- Delivers a smooth, sharp surface without cracks
- Ready to use straight from the pack

Pack size: 2 x 2,5 kg

Customized colours are possible



ODENSE Marzipan cover Ø 38 cm  
Natural White 290 g

# Nougat Hazelnut paste

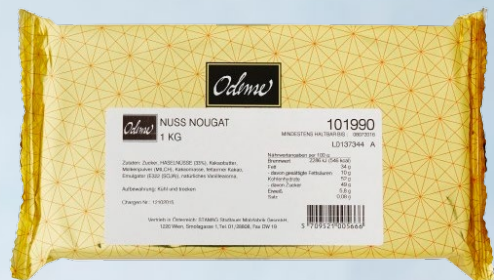


ODENSE Hazelnut paste/Nougat with roasted hazelnuts is easy to work with and suitable for covering, desserts and confectionery creations.

ODENSE hazelnuts nougat in piping bags is ready to use and can be used as decoration, topping, filling or as a flavouring in creams.



ODENSE Hazelnut paste/Nougat 1,  
1 kg. Containing 31% hazelnuts



ODENSE Hazelnut paste/Nuss Nougat,  
1 kg. Containing 33% hazelnuts



ODENSE Hazelnut Nougat in piping bag,  
1 kg. Containing 32% hazelnuts

ODENSE Hazelnut Soft Nougat,  
500 g. Containing 31% hazelnuts



# Truffle

**ODENSE Truffle product** offer high quality with a strong focus on consistency and versatility. The range is characterised by a soft, creamy texture at room temperature, making the products easy to work with across a wide variety of applications.

Use the truffle as a topping on cakes and desserts, as a flavouring in creams, and as a filling in confectionery and cakes.



ODENSE  
Truffle à la Dubai, 5 kg



ODENSE  
Truffle à la DK, 5 kg



ODENSE  
Truffle with Caramel  
Flavouring, 5 kg



ODENSE  
Chocolate Truffle Dark, 5 kg



ODENSE  
Nougat Truffle, 5 kg



ODENSE  
Truffle with taste of Orange  
In piping bag, 1 kg

# Dessert sauces

ODENSE Dessert Sauces are packed in **carbon-free bottles** with an **Easy Squeeze lid**, ensuring easy and precise dosing every time. The practical and hygienic design makes handling simple and efficient in both professional kitchens and serving situations. The sauces are available in **175 g, 500 g and 1000 g bottles** to suit different needs and serving volumes. The range also includes **Hard topping** for ice cream, available in a **175 g bottle**.

The assortment offers a flavour for every taste – from **classic chocolate sauce and rich nougat and liquorice sauces** to **sweet white chocolate, creamy caramel and tasty strawberry sauce**.





1000 g bottles



Liquorice

Strawberry

Chocolate

Nougat

White chocolate

Caramel

500 g bottles



Chocolate

# Chocolate



## ODENSE Chocolate is developed for baking and desserts.

We take pride in creating high-quality block chocolates in dark, milk and white variants, ideal for confectionery, bakery applications, and desserts, or simply enjoyed as they are.

Our **chocolate pellets** are easy to work with, the pellets ensure consistent results in the professional production. Their rich and intense chocolate flavour makes them a versatile ingredient, suitable for a wide range of recipes and serving occasions throughout the day. **All our chocolate products require tempering to set properly.**



ODENSE Block Chocolate RA/MB\*, 150 g  
Dark 70%, Dark 56%, Milk 36%, and White



ODENSE Chocolate  
Flakes RA/MB\*, 2,5 kg



ODENSE Chocolate Dip  
with 3% chocolate, 2 kg  
- coating for ice cream



ODENSE Chocolate pellets, 2,5 kg  
Dark 58% and White RA/MB\*

\*RA/MB – Rainforest Alliance certified



# Compound

**ODENSE Coating** consists of compound chocolate (**Vekao**) with a sweet cocoa flavour. It is easy to work with and ensures a smooth surface every time, without the need for tempering. The coating can be melted and reused again and again, helping to minimise waste. Simply save any leftovers and re-melt whenever needed.

Use ODENSE Compound coating for cakes and desserts, confectionery, decorative drizzles, or as a dip for nuts, fresh or dried fruits, cream puffs, and more.



ODENSE Compound coating chips RA/MB\*, 3 kg

ODENSE Compound coating milk RA/MB\*, 2,5 kg

ODENSE Compound coating dark RA/MB\*, 2,5 kg

ODENSE Compound coating white, 2,5 kg



ODENSE Ice cream sprinkles Dark brown RA/MB\*, 3 kg



\*RA/MB – Rainforest Alliance certified

# Sugar Paste

**ODENSE Sugar paste** is easy to work with and useful for making nice cake decorations in multiple colours. Use sugar paste to cover cakes, cut out decorations and to make hand modeled decorations.

Recommended working temperature is 20-25° C. Working with sugar paste at too low or too high temperatures will influence your final result. The different colours can be mixed to obtain other colour variants.

ODENSE Sugar Paste has a sweet vanilla taste and is available in different colours.





### **ODENSE Sugar Paste**

- Available in 250 g and 1 kg flow pack and in buckets of 1 kg and 7 kg
- Sweet vanilla taste
- Opened flow pack of sugar paste must be stored in an airtight container or bag to prevent drying out
- Customized colours and packaging sizes are possible
- Storage: In a dark place to avoid fading colours
- Standard range of colours below

### **Customized colours are possible**





# Contact us

**Do not hesitate to reach out to us with your requests.  
We look forward to hearing from you.**



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## **ODENSE GROUP**

Professional supplier of high-quality products within cakes, desserts and confectionery, with production located in Odense, Denmark.

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