

BarbaraDecor[®]
by Barbara Luijckx

CATALOGUE

N°6



BarbaraDecor[®]
by Barbara Lujckx

MASTERY
IN THE ART OF
CHOCOLATE
DECORATION

Dear Confectionery Enthusiasts,

We are opening another season with the launch of a new Barbara Decor catalogue. Number 6 is a symbol of diligence, curiosity, stability and growth – the values that have been so close to us since we started our family business over 31 years ago.

Let us introduce more than 50 new designs of chocolate decorations divided into 19 themes and presented in an original graphic layout. We are pleased to share the outcomes of our team's work with you. The purpose of each new Barbara Decor catalogue is to provide inspiration that will support your everyday work and help you achieve spectacular results in confectionery art.

Catalogue No. 6 marks the premiere of two brand new designs of Filigranes®: Harmony and Inspiration. It is a technological accomplishment combined with a noble design. We believe they will find their way into your shops shortly. Our new offer includes a wealth of long-awaited new Art Print designs, funny Multicolor dinosaurs, Micro Blossoms and Shavings Slim. Creators of sweet buffets will surely welcome the new cup forms: Crown, Caro, Star and White Queen, which add finesse to sweet tables.

The sixth edition of our catalogue also introduces a new incarnation of chocolate roses with refined shapes and colours. We have not forgotten to expand our range of decorations for special occasions, which matter so much to you. Find out about the new products for Christmas, Easter and Halloween.

Inspired by the craftsmanship of chocolate working, we have developed a new range of shapes, colours and application ideas. We know you are always on the lookout for new ideas to charm your customers. So, let our three decades of experience work for you. We trust the current offer of Barbara Decor lives up to your expectations as impressive and practical solutions for the art of beautiful decoration.

Paulina Borowicz-Hardeman
Marketing & Product Development Director

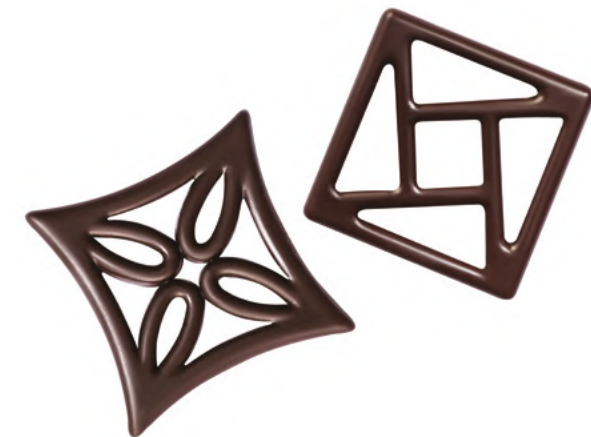
Katarzyna Borowicz-Gabarska
Deputy Managing Director

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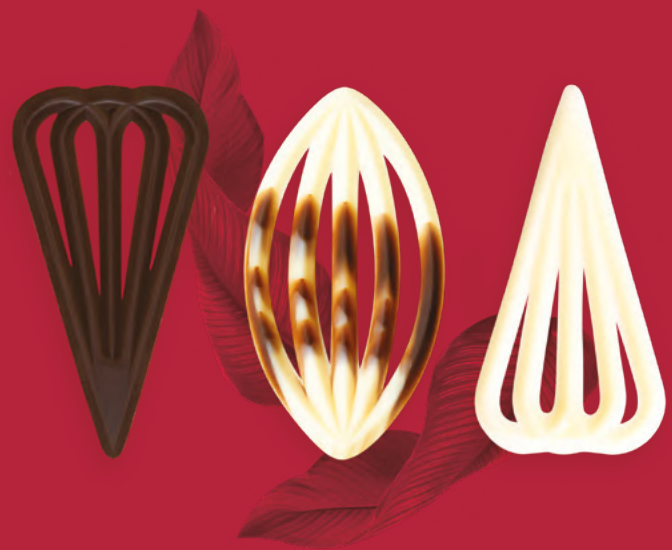
FILIGRANES®

CHOCOLATE DECORATIONS
Chocolate openwork decorations available in various designs and sets,
now also in innovative shapes. Subtle and elegant, yet versatile.
Very economical and easy to use on a daily basis in your shops.



CHOCOLATE JEWELLERY

Jewellery-inspired forms and lines,
traditional and classic, shaping design for centuries.



Inspiration

Our inspiration stems from jewellery – a crowning glory of beauty. Our Filigranes® are the pinnacle of creative work on desserts and cakes, and a perfect complement. They sparkle with elegance, classic form and simplicity.

Tradition

The traditional production method maintains their light and openwork designs whilst the economical packaging and the ease of use make them exceptionally versatile.



Michał Świerad
Pastry Chef & Technologist at Barbara Lujckx

Classic elegance

Thanks to their lightness and a variety of shapes, Filigranes® enable you to decorate both the tiniest pieces of confectionery art and whole or portioned cakes. A classic solution in a well-known and in a novel embodiment.



NEW *HARMONY* set
38 x 38 mm, 40 x 40 mm
code: 33104, 260 pcs/box



NEW *INSPIRATION* set
40 mm
code: 33102, 260 pcs/box



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



OWL
50 mm
code: 33110, 270 pcs/box



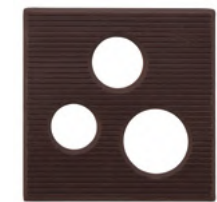
ORIENTAL
59 mm
code: 33192, 400 pcs/box



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



FEATHER 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.



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



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



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



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



TRIANGLE
58 mm
code: 336402, 500 pcs/box



MILA set
45 mm
code: 33120, 550 pcs/box

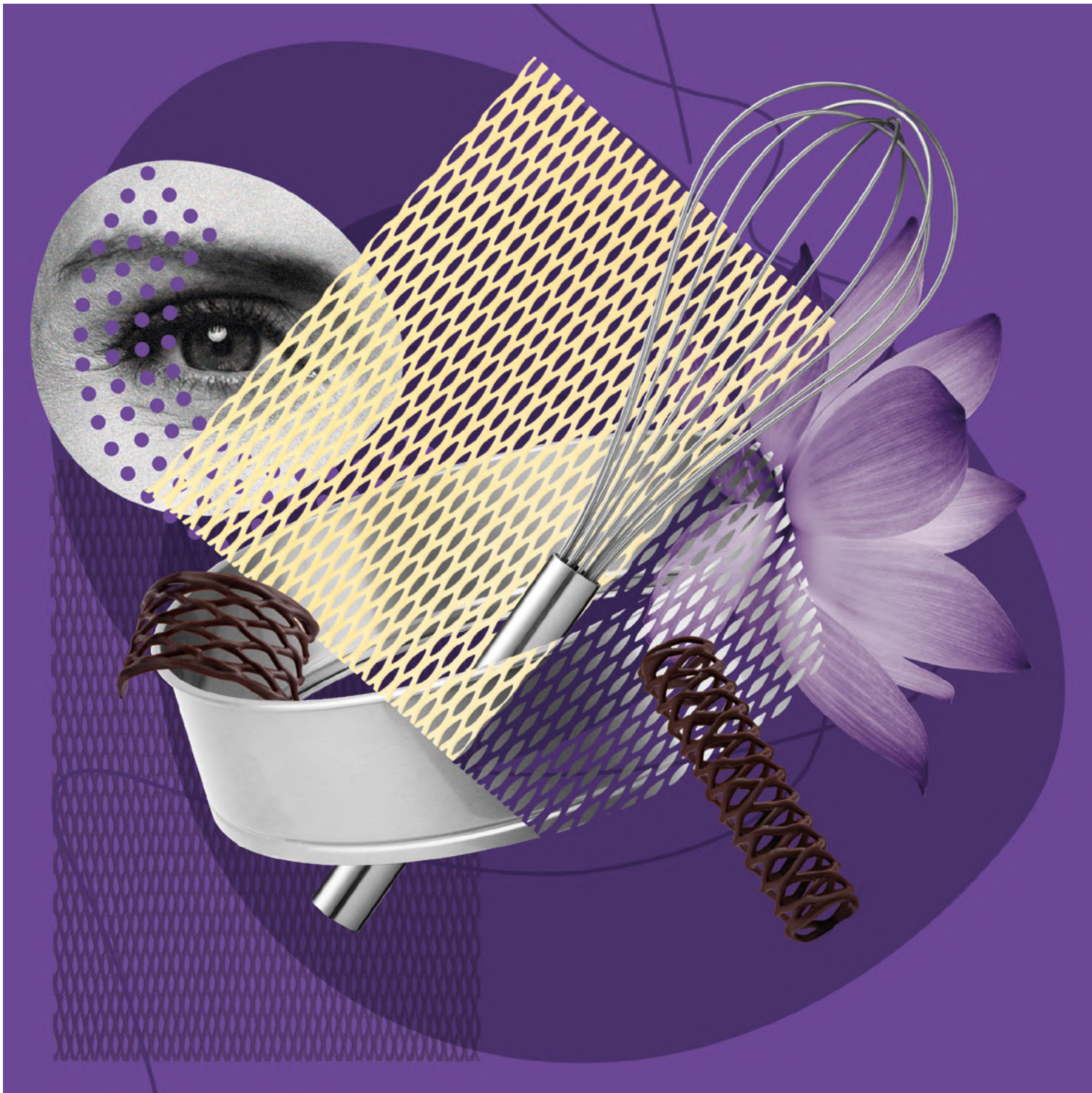


SPECIAL WHITE set
55 mm
code: 331014, 575 pcs/box



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

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



ART GRILLAGE

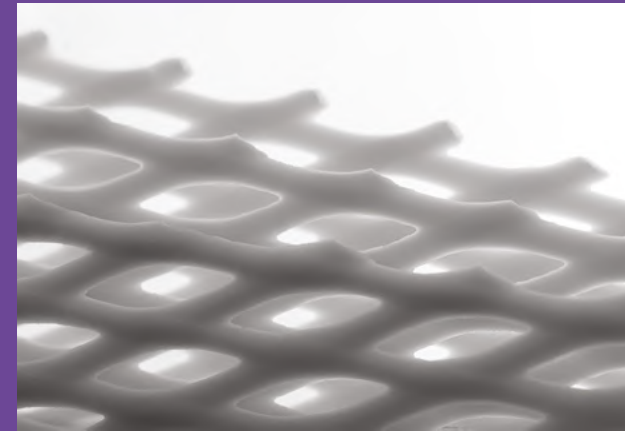
CHOCOLATE DECORATIONS

A collection of innovative, three-dimensional decorations made of white or dark chocolate. Dedicated to the needs of the food service market, being ideal for creating desserts, and to confectioners to create spatial decorative forms.



CHOCO WOVEN

Exceptional spatial shapes
creating a world of unlimited dessert-making
and cake-decorating possibilities.



Lightness

Tubes, Springs and Bracelets combine the lightness of filigree forms and the robustness of chocolate structure. Unlimited human imagination keeps surprising and inspiring with multidimensional forms.

Technology

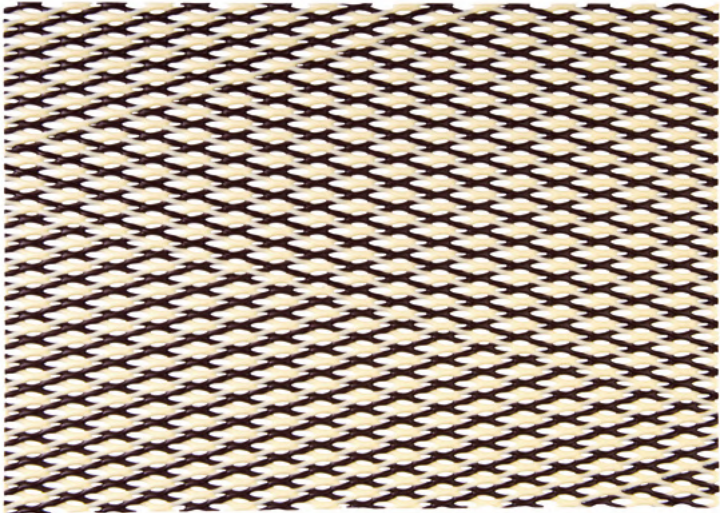
The method of production of Art Grillage is unique on a global scale. It allows us to weave three-dimensional forms with white and dark chocolate. The precision and the quality of workmanship are simply impressive.



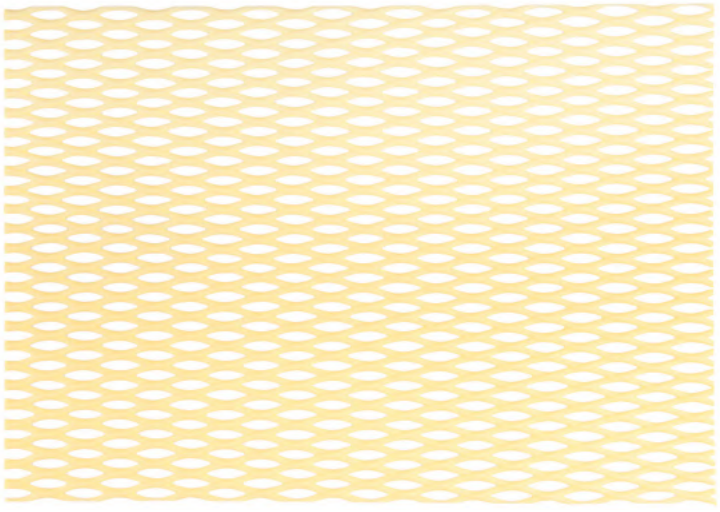
Michał Świerad
Pastry Chef & Technologist at Barbara Lujckx

Result

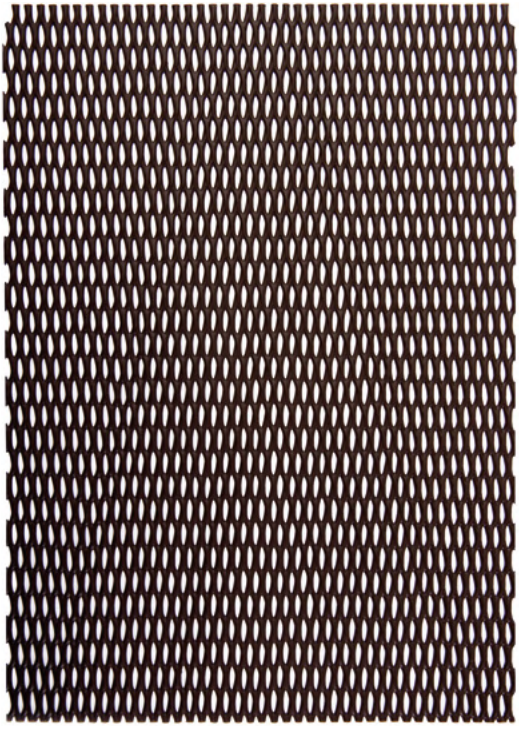
Thanks to Art Grillage fancy dessert arrangements are at your fingertips. Chocolate bracelets and cups filled with mousse, cream and fruit in a blink of an eye will create a spectacular sweet table.



GRILLAGE SHEET DUO
360 x 250 mm
code: 333023, 11 pcs/box



GRILLAGE SHEET WHITE
360 x 250 mm
code: 333022, 11 pcs/box



GRILLAGE SHEET DARK
360 x 250 mm
code: 333021, 11 pcs/box



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



TUBE
190 x Ø 16 mm
code: 90167, 56 pcs/box



SPRING
180 x Ø 16 mm
code: 80167, 56 pcs/box



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



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



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



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



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

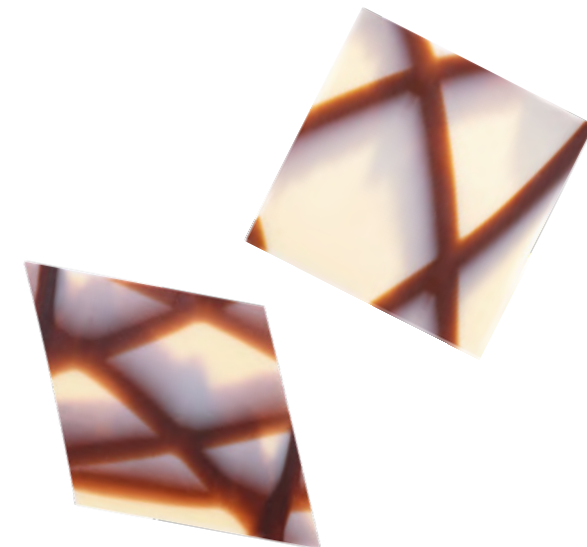




MARBLE ART

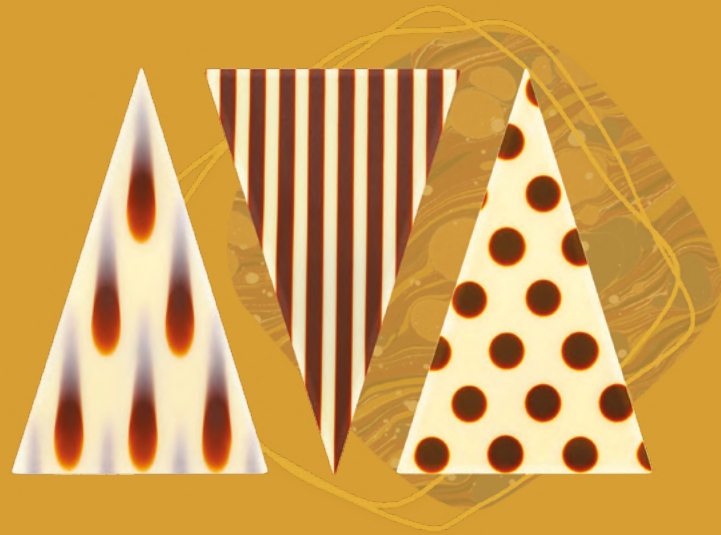
CHOCOLATE DECORATIONS

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



NATURALLY COMBINED

Unique chocolate patterns: geometrical, stripes, dots... resulting from a combination of inspiring features of white and dark chocolate.



Designs

White and dark chocolate, like the contrasting use of white and black, make classical patterns that fit any occasion and are always in fashion.

Compositions

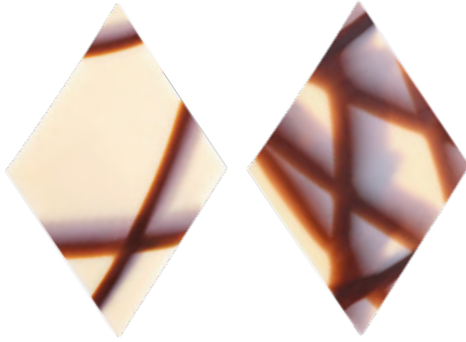
Where white and dark chocolate meet, designer compositions emerge. It is a result of the mutual interaction of their natural qualities. This inspiring process yields harmonious patterns on the chocolate sheets.



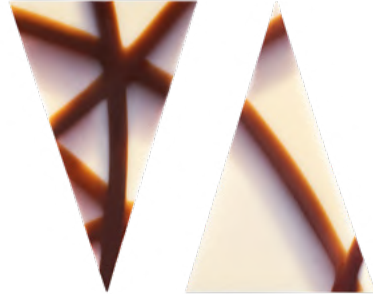
Jakub Rak
Co-owner of the Orłowski & Rak Confectionery

Minimalism

The simplicity and geometry of these decorations suggest versatile applications. Marble Art decorations are perfect for decorating cakes and mono-portions, as well as more avant-garde desserts.



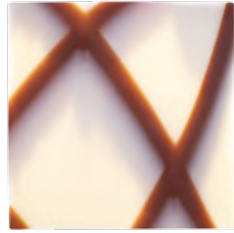
RHOMBUS MARBLE
35 x 60 mm
code: 331049, 390 pcs/box



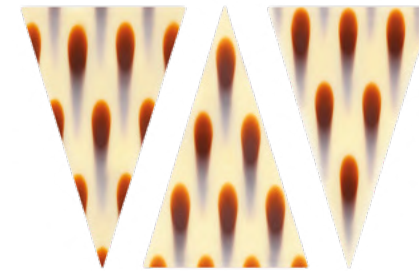
TRIANGLE MARBLE
35 x 55 mm
code: 331050, 450 pcs/box



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



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



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



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



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



PASSAT
47 mm
code: 331556, 145 pcs/box

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

MULTICOLOR

CHOCOLATE DECORATIONS

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.
And the colours and shapes will attract kids!





NEW

DINOS

42 x 34 mm, 44 x 40 mm, 42 x 27 mm
code: 33732, 180 pcs/box



CARROT

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



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



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



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



ALPS
 83 mm
 code: 33978, 132 pcs/box





TOP ART

CHOCOLATE DECORATIONS

Art finds perpetual inspiration in nature.

Top Art is a rendez-vous of the art world inspired by nature and the chocolate decorations. Leaves, flowers, petals or bristles give cakes and desserts a supreme artistic style.



INSPIRED BY NATURE

Shapes and patterns inspired by the world around us,
combining art and craft into one.



Nature

Leaves, flowers, needles and petals artistically reproduce their natural counterparts. Nature is a fascinating and infinite source of ideas to create Top Art decorations.

Artistry

Perfection and precision in the design process and technology. Top Art decorations are a fruit of long-term and persistent work aiming at accurate reproduction of natural shapes and patterns.



Ana Florencia Davila
Pastry Chef & Technologist at Barbara Lujckx

Design

Top Art offers an abundance of designs that can be utilised in versatile decoration of desserts and cakes. The decorations are also successfully used in the creation of chocolate sculptures.



SQUARES WHITE set
64, 44, 23 mm
code: 33708, 60 sets/box



SQUARES DARK set
64, 44, 23 mm
code: 33707, 60 sets/box



CIRCLES WHITE set
Ø 64, 46, 24 mm
code: 33711, 60 sets/box



CIRCLES DARK set
Ø 64, 46, 24 mm
code: 33710, 60 sets/box



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



WILLOW LEAVES
code: 333307, box 2,5 kg



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



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



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



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



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



BUTTON WHITE
 Ø 25 mm
 code: 33705, 189 pcs/box



BUTTON DARK
 Ø 25 mm
 code: 33704, 189 pcs/box



BUTTONS COLOR set
 Ø 25 mm
 code: 33703, 189 pcs/box



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



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



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



LIME LEAVES

code: 333308, box 2,5 kg



ROSE PETALS

code: 331558, box 2 kg



COFFEE BEANS

18 mm
code: 45077, box 1,1 kg



FRIZZ

10 mm
code: 331562, box 1,2 kg



TAGLIATELLE MARBLE

30 mm
code: 335801, box 2 kg



BRISTLE

60 mm
code: 331561, box 2,5 kg





コレ
 ada
 Chocolat
 Cioccolato
 Schokolade
 Chocolat

ART PRINT

CHOCOLATE DECORATIONS

Fashion trends in the world of chocolate decoration.
 Unlimited possibilities of printing on chocolate
 guarantee a wealth of solutions for any special occasion.





NEW *PICK-UP STICKS WHITE* set
135 mm
code: 33721, 228 pcs/box

NEW *PICK-UP STICKS DARK* set
135 mm
code: 33722, 228 pcs/box



NEW *#LOVE*
20 x 40 mm
code: 33730, 159 pcs/box



STAR WHITE - GOLD
37 mm
code: 33713, 288 pcs/box



STAR DARK - GOLD
37 mm
code: 33714, 288 pcs/box



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



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



NEW **SAVANNA** set
83 mm
code: 33731, 132 pcs/box



MOZART
48 mm
code: 33811, 252 pcs/box



ARRAS
48 mm
code: 33835, 252 pcs/box



NEW **TWIST**
83 mm
code: 33727, 132 pcs/box



NEW **CHA-CHA**
83 mm
code: 33728, 132 pcs/box



NEW **TANGO**
83 mm
code: 33729, 132 pcs/box



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



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



PENCILS

CHOCOLATE DECORATIONS

Elegant, practical and come in a number of sizes.

Available in number of colours.

The Pencils tempt with a variety of patterns and designs,
and the flavour of delectable chocolate.



PRACTICAL ELEGANCE

A Gothic-style form in a range of beautiful colour is another dimension in the art of decorating cakes.



Gothic shape

like a spiky tower... The Pencils tell stories with various patterns on chocolate sheet rolled up into a pencil-like shape thanks to state-of-the-art technology.

Precision made

Chocolate is a wonderfully plastic matter, yet it can be demanding and unpredictable. However, our accurate technology has harnessed its nature and produces the designed shapes.

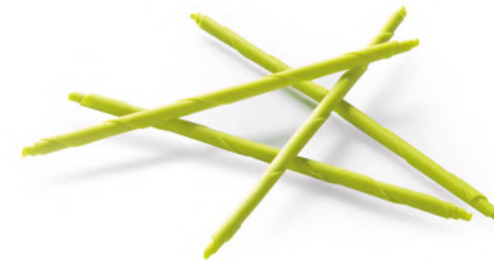


All purpose

Convenient and quick to use, the Pencils offer vivid colours and tried and tested design; such advantages are key in any confectionery shop. The Pencils are a perfect match for other chocolate decorations, creams, fruit... you name it!



Ana Florencia Davila
Pastry Chef & Technologist at Barbara Lujckx



LIME
200 mm
code: 334523, 120 pcs/box



PISSARRO
200 mm
code: 334593, 120 pcs/box



MATISSE
200 mm
code: 334577, 120 pcs/box



SISLEY
200 mm
code: 334578, 120 pcs/box



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



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

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



PICASSO
200 mm
code: 334560, 120 pcs/box



REMBRANDT
200 mm
code: 334561, 120 pcs/box



VAN GOGH
200 mm
code: 334562, 120 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.



SHAVINGS

CHOCOLATE DECORATIONS

A noble decorative form whose main assets are the versatility of application and the possibility to reduce to a smaller size to fit your individual needs. This makes it easy to achieve the effect of hand-made decoration. Chocolate shavings will make any confectionery work look original in a second.



HAND MADE EFFECT

Super-thin layers of chocolate rolled up like handmade paper sheets with irregular edges. Subtle and indispensable for every pastry chef.



Sophisticated

Delicate, noble and perfect for spatial decorative forms. An authentic imitation of decorations that are manually-sculpted by an artisan.



Mellow

and melt-in-the-mouth thanks to the selection of excellent chocolate for the production process. Fixed technical parameters ensure their consistent quality.



Jakub Rak
Co-owner of the Orłowski & Rak Confectionery

Practical

Broken into pieces or displayed in their entirety. Intended for mono- portions, truffles and cakes alike. A perfect supplement for mousses and creams in cakes and ice cream.



NEW SHAVINGS SLIM WHITE

code: 334556, box 2,5 kg



SHAVINGS WHITE

code: 3325603, box 2,5 kg



NEW SHAVINGS SLIM MILK

code: 334555, box 2,5 kg



SHAVINGS MILK

code: 3325613, box 2,5 kg



NEW SHAVINGS SLIM DARK

code: 334554, box 2,5 kg



SHAVINGS DARK

code: 3345503, box 2,5 kg



BLOSSOMS

CHOCOLATE DECORATIONS

A must-have in every confectioner's shop because of the delicious chocolate flavour and a wide choice of colours and sizes. The Blossoms make it easier to finish off your tortes, cakes and desserts in an elegant manner, and when used in fillings they provide your products with a fantastic texture.



EVERGREEN MUST-HAVE

The Blossoms offer a variety of colours and flavours, versatile applications and flexible design.



Subtle

Light and efficient flakes with a wealth of possible applications. A range of natural flavours and colours and three sizes: standard, mini and the new micro size.

Efficient

Well-known and universally liked around the world. Thanks to efficient production processes, this solution is practical, economical and highly praised by confectioners.



Ana Florencia Davila
Pastry Chef & Technologist at Barbara Lujckx

Versatile

They offer a freedom of choice when supplementing your confectionery products. A finishing touch for your torte, cake, pastry or dessert and when combined with mousse, cream or ganache they provide an interesting texture.



L

BLOSSOMS DARK

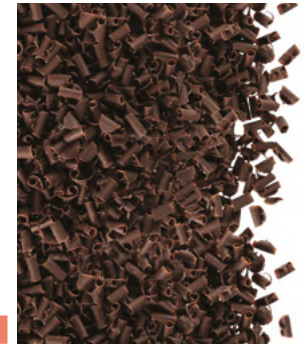
code: 3325301, box 1 kg
code: 3325303, box 2,5 kg
code: 3325304, box 4 kg



M

BLOSSOMS DARK MINI

code: 3325424, box 4 kg



S

BLOSSOMS DARK MICRO

code: 3325454, box 4 kg



L

BLOSSOMS WHITE

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



M

BLOSSOMS WHITE MINI

code: 3325434, box 4 kg



S

BLOSSOMS WHITE MICRO

code: 3325464, box 4 kg



L

BLOSSOMS MILK

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



S

BLOSSOMS MILK MICRO

code: 33948764, box 4kg



L

BLOSSOMS DUO

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



L

BLOSSOMS LIME

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



L

BLOSSOMS LEMON

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



L

BLOSSOMS ORANGE

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



L

BLOSSOMS CARAMEL

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



M

BLOSSOMS CARAMEL MINI

code: 3325513, box 2,5 kg



L

BLOSSOMS TRIO

code: 3325444, box 4 kg



L

BLOSSOMS STRAWBERRY

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



M

BLOSSOMS STRAWBERRY MINI

code: 3325523, box 2,5 kg



CUPS

CHOCOLATE DECORATIONS

Chocolate cups and shells in a variety of shapes and sizes.
An attractive solution for the creators of sweet buffets.
Just fill with cream, mousse or another filling and voilà!



BANQUET IDÉE FIXE

Filigree containers made of exquisite chocolate provide a perfect basis for creating sweet tidbits in line with the concept of finger food.



Delicious

is the road to success! A range of cup shapes and sizes made of delicious chocolate is the key to making sweet buffets or individual desserts.

Pleasing to the eye

Our thin-walled chocolate cups produced using a special manufacturing process are aesthetic tiny containers perfectly aligned with the idea of 'no-waste'.



Ergonomical

Their key advantages include the ease and comfort of use, practicality and interesting designs. Fill up and enjoy the flavour of a perfect dessert.

Jakub Rak
Co-owner of the Orłowski & Rak Confectionery



NEW **QUEEN**
27 x 25 mm
code: 3397, 150 pcs/box



NEW **STAR**
28 x 28 mm
code: 3394, 150 pcs/box



NEW **CROWN**
25 x 21 mm
code: 3391, 150 pcs/box



NEW **CARO**
20 x 21 mm
code: 3392, 150 pcs/box



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



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



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



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



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



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



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



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



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



ROLLS

CHOCOLATE DECORATIONS

An attractive alternative to chocolate pencils.
Cost-efficient and utterly practical decorations
available in various colours, designs and a few sizes.





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



TWISTER
55 mm
code: 334592, box 1 kg



TWISTER MARBLE
55 mm
code: 334594, box 1 kg



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





BALLS

CHOCOLATE DECORATIONS

Their broad applicability and charm have already stolen your hearts. Striking colours - from classic shades to vivid tints - along with a velvety finish open the door to original styling.



PEARL GLITTER

A perfectly round shape in a rich palette of colours.
From juicy green, to fuchsia, ruby, black and gold.
Every confectioner's object of desire.

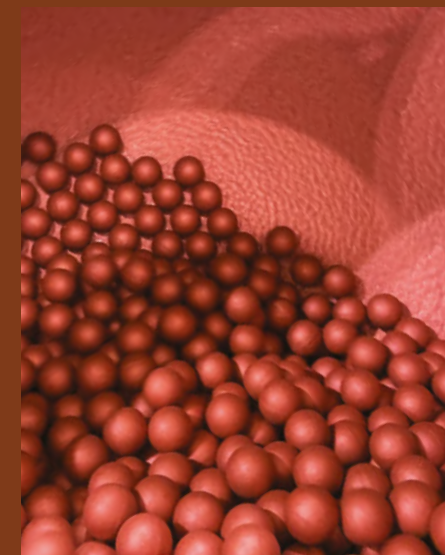


Sweet luxury

A balance of colours and classic ball shape will suit any confectionery piece of art. Glittering like pearls, the Balls will provide a touch of luxury to your sweet creations.

Deep colours

Our Balls are available in many colours. Thanks to strict production supervision and the know-how the Balls are covered with an even velvety layer of pigment. The result is priceless: pearl lovers are breathless and satisfied.



Michał Świerad
Pastry Chef & Technologist at Barbara Lujckx

Pragmatism

Optimal sizes of the decorations enable their use in small and large confectionery forms. A wide range of noble colours makes it easy to match the Balls to any occasion.



BLACK PEARL / GOLD
 Ø 27 mm
 code: 331056, 49 pcs/box



LIME
 Ø 27 mm
 code: 331045, 49 pcs/box



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



BLACK PEARL / COPPER
 Ø 27 mm
 code: 331058, 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



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



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



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

MARBLE BALLS



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

CHOCOLATE CRUNCHY BALLS



NEW
CRUNCHIES SALTY CARAMEL
 4 mm
 code: 09733, box 0,5 kg



NEW
CRUNCHIES MIX
 4 mm
 code: 09734, box 0,5 kg



CRUNCHIES WHITE
 4 mm
 code: 09730, box 0,5 kg



CRUNCHIES MILK
 4 mm
 code: 09731, box 0,5 kg



CRUNCHIES DARK
 4 mm
 code: 09732, box 0,5 kg





HAND MADE

CHOCOLATE DECORATIONS

Manually-crafted decorations. It takes just a Rose or Spiral to achieve a stunning effect. Their three-dimensional forms and unique shapes let you achieve an exceptionally chic effect.



ROSES



NEW

ROSE WHITE MAXI
Ø 65 mm
code: 339357, 14 pcs/box



NEW

ROSE PINK MAXI
Ø 65 mm
code: 339358, 14 pcs/box



NEW

ROSE DARK
Ø 40 mm
code: 339360, 30 pcs/box



NEW

ROSE WHITE
Ø 40 mm
code: 339359, 30 pcs/box



NEW

ROSE PINK
Ø 40 mm
code: 339361, 30 pcs/box

CHOCO FRESH



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

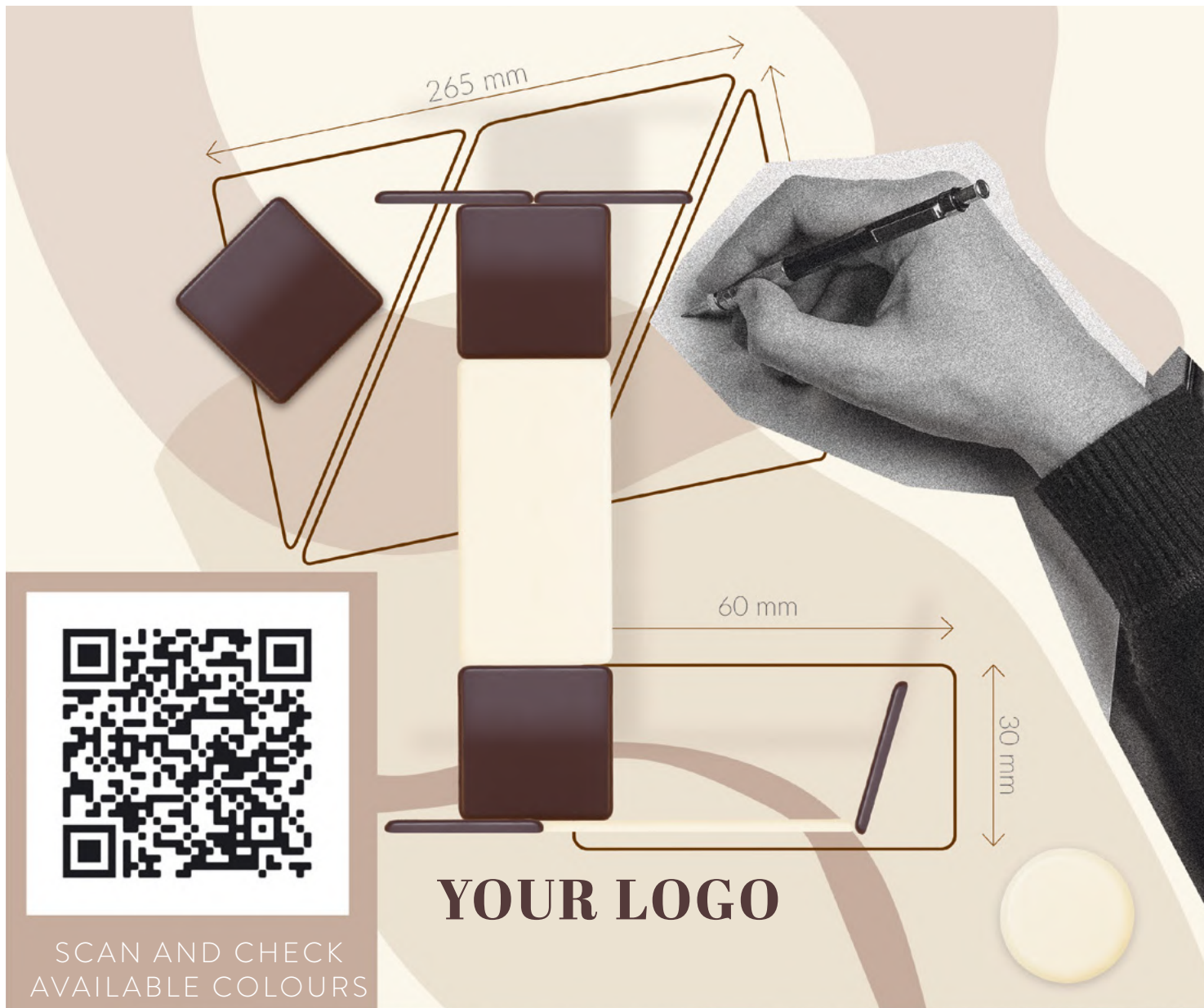


SPIRAL MARBLE
200 mm
code: 33236, 15 pcs/box



WAVE
65 mm
code: 33202, 42 pcs/box





YOUR LOGO



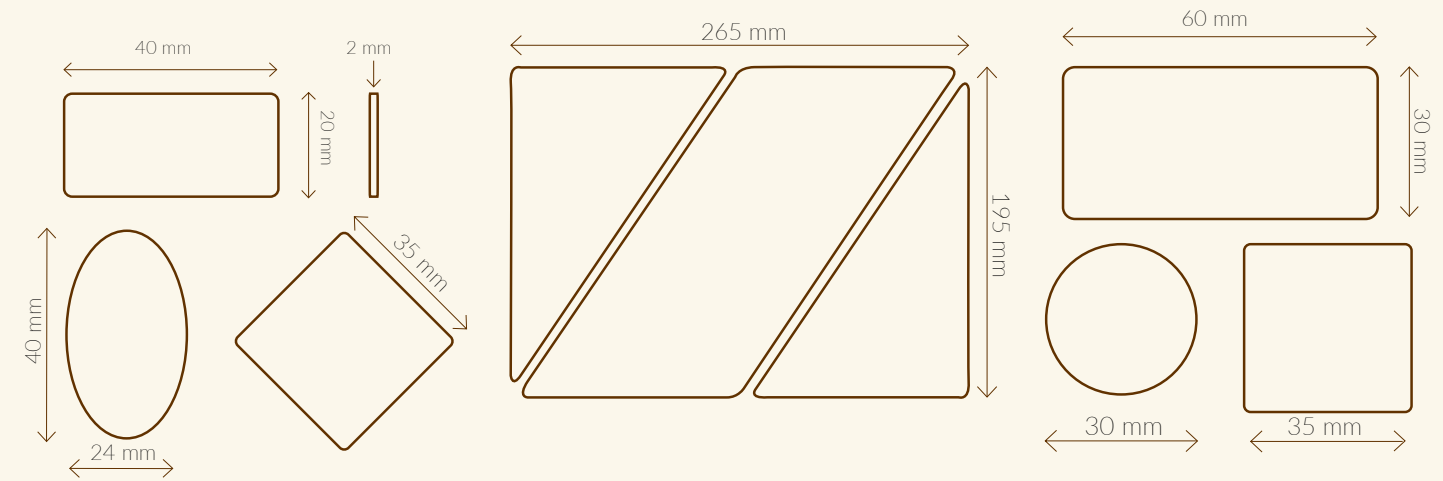
SCAN AND CHECK AVAILABLE COLOURS

CHOCOLATE DECORATIONS

You are just 3 steps away from personalisation of your confectionery products! Choose the shape and kind of chocolate you would like, send us your logo and we will produce a design for you.

STEP 1 CHOOSE THE SHAPE

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



STEP 2 CHOOSE THE CHOCOLATE

Each shape can be made of one of the two kinds of chocolate: white or dark. Choose the one that will make your logo more distinctive.



STEP 3 SEND US YOUR LOGO OR GRAPHICS

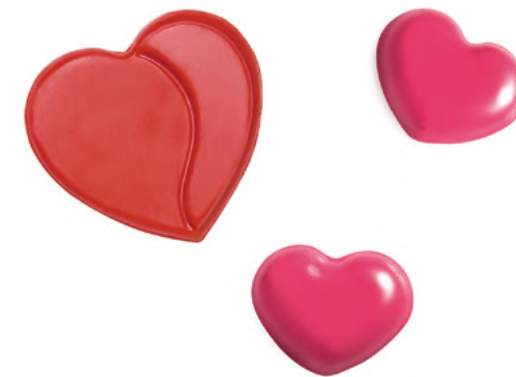
Get in touch. Send us your logo by e-mail to: export@barbara-luijckx.com



LOVE COLLECTION

CHOCOLATE DECORATIONS

Chocolate has been considered an aphrodisiac for centuries. Our Love Collection is full of lovely, delicious decorations to help you express so much without saying a word, whatever the special occasion.



LOVE COLLECTION CHOCOLATE DECORATIONS



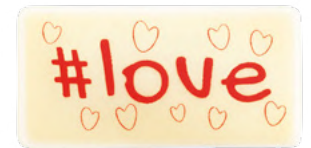
KISS
45 x 27 mm
code: 33712, 140 pcs/box



OPEN HEART PINK
50 x 35 mm
code: 33700, 120 pcs/box



OPEN HEART WHITE
50 x 35 mm
code: 33702, 120 pcs/box



NEW #LOVE
20 x 40 mm
code: 33730, 159 pcs/box



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



HEART
34 mm
code: 33846, 240 pcs/box



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



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



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



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



ROSE PETALS
code: 331558, box 2 kg





EASTER

CHOCOLATE DECORATIONS

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





NEW **HOLLOW EGGS DOTS** set
25 x 36 mm
code: 33733, 96 pcs/box



NEW **HOLLOW EGGS DARK** set
25 x 36 mm
code: 33735, 96 pcs/box



NEW **HOLLOW EGGS STRIPES** set
25 x 36 mm
code: 33734, 96 pcs/box



NEW **EGGS WHITE** set
39 x 27 mm
code: 33852, 216 pcs/box



NEW **EGGS DARK** set
39 x 27 mm
code: 33853, 216 pcs/box



NEW **EASTER TRIO** set
24 x 40 mm
code: 33953, 165 pcs/box



NEW **HAPPY EASTER**
30 x 30 mm
code: 33717, 288 pcs/ box



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



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



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





NEW **COLORFUL BUNNIES** set
24 x 40 mm
code: 33964, 165 pcs/box



NEW **BUNNY EARS** set
24 x 40 mm
code: 33958, 165 pcs/box



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



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



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



CARROT
45 mm
code: 33716, 336 pcs/box



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



HALLOWEEN

CHOCOLATE DECORATIONS

See a ghost? Bolt it down!
Follow up with a pumpkin bite.
There's no harm, only fun!





NEW

GHOSTS set
 Ø 30 mm
 code: 33726, 189 pcs/box



SPIDER
 Ø 30 mm
 code: 33934, 189 pcs/box



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



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



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



MOSAIC COLOR set
 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

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





NEW

CHRISTMAS TRIO set
Ø 30 mm
code: 33719, 189 pcs/box



NEW

SANTA
30 x 30 mm
code: 33725, 144 pcs/box



BELL
Ø 30 mm
code: 33973, 189 pcs/box



NEW

MERRY CHRISTMAS
20 x 40 mm
code: 33724, 318 pcs/box



SNOWMAN set

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



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



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



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



NEW

CHRISTMAS STAMPS set

30 x 30 mm
code: 33720, 144 pcs/box



FALLING STAR WHITE

49 mm
code: 33818, 264 pcs/box



FALLING STAR RED

49 mm
code: 33819, 264 pcs/box



STARS

23 mm
code: 33952, 702 pcs/box



HOLLY LEAF GREEN

42 mm
code: 33827, 240 pcs/box



HOLLY LEAF DARK

42 mm
code: 33826, 240 pcs/box



STAR WHITE - GOLD

37 mm
code: 33713, 288 pcs/box



STAR DARK - GOLD

37 mm
code: 33714, 288 pcs/box



DELTA

34 mm
code: 33959, 324 pcs/box



CHRISTMAS TREE

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



CHRISTMAS TREES set

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

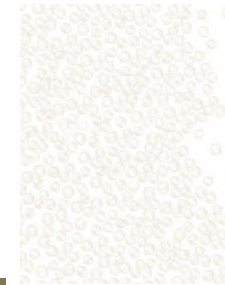


PEARLS

SUGAR DECORATIONS

Soft or hard, shiny or matte. Classic and elegant – always in a grand style!
Timelessly attractive little pearls and poppy seeds in pastel
and traditional shades – indispensable in your shop.

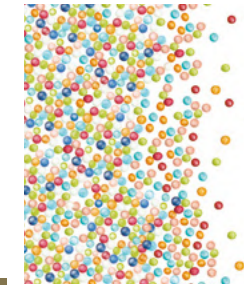




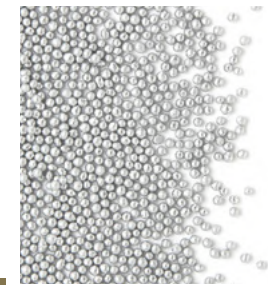
NEW *WHITE TINY PEARLS*
code: 01089, box 1,8 kg



NEW *RETRO GOLD TINY PEARLS*
code: 019979, box 1,8 kg

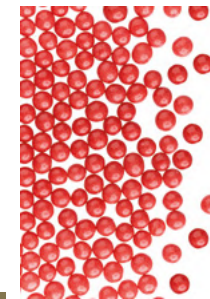


NEW *MIXED COLOUR TINY PEARLS*
code: 009663, box 1,8 kg

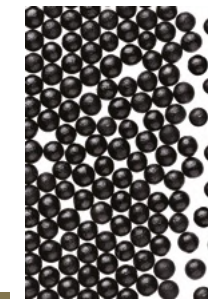


NEW *SILVER TINY PEARLS*
code: 019106, box 1,8 kg

POLISHED PEARLS



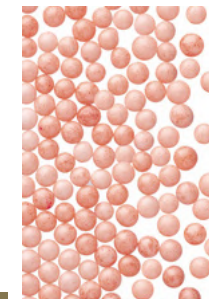
NEW *RED PEARLS*
code: 097469, box 1,2 kg



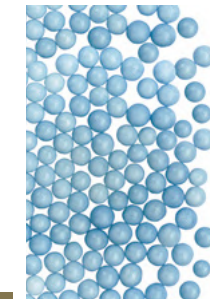
NEW *BLACK PEARLS*
code: 096889, box 1,2 kg



NEW *WHITE PEARLS*
code: 096809, box 1,2 kg



NEW *PEACH PEARLS*
code: 096859, box 1,2 kg



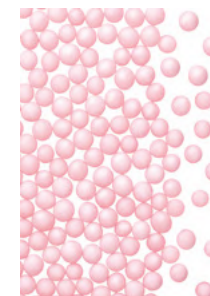
NEW *BLUE PEARLS*
code: 096819, box 1,2 kg



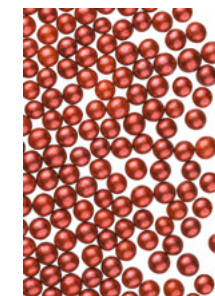
NEW *BRONZE CRYSTALS*
code: 069879, box 1,8 kg



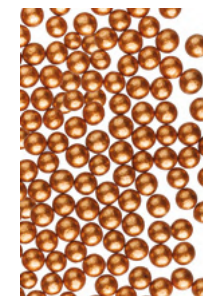
NEW *GOLD CRYSTALS*
code: 069959, box 1,8 kg



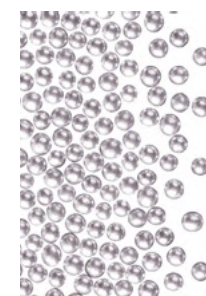
NEW *PINK PEARLS*
code: 097459, box 1,2 kg



NEW *RUBY PEARLS*
code: 096869, box 1,2 kg



NEW *RETRO GOLD PEARLS*
code: 096866, box 1,2 kg



SILVER PEARLS
code: 091926, box 1,2 kg



INSPIRATION

ACADEMY OF SKILLS



Ana Florencia Davila
Pastry Chef & Technologist
at Barbara Luijckx



Michał Świerad
Pastry Chef & Technologist
at Barbara Luijckx



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-luijckx.com

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AND SEE OUR VIDEOS!



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