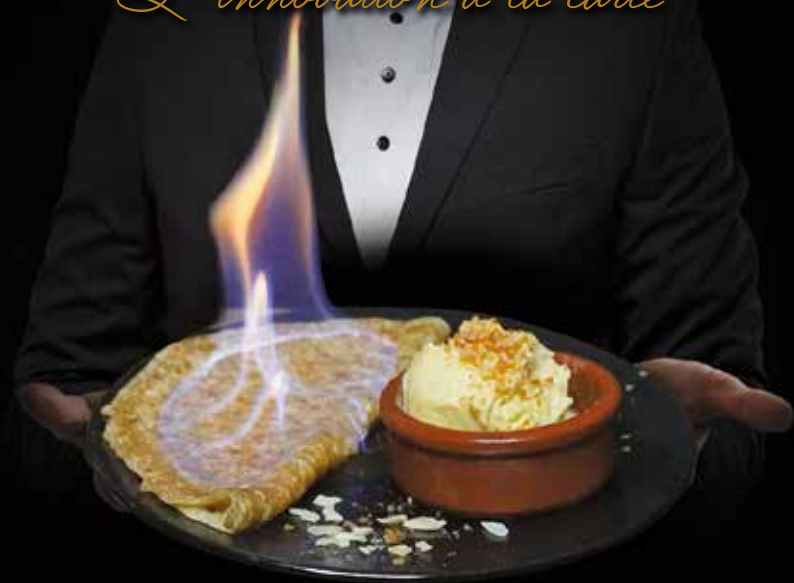


Cookhal®

Flambages & Gastronomic Pearls

L'innovation à la carte



Since 2005, Cookal has been innovating for catering professionals. Holder of numerous patents on unique and spectacular cold flambéing, caramelization and cooking processes, Cookal also masters spherification technologies with a level of taste quality recognized by Michelin-starred chefs.

Cookal markets its products and provides tailored support to chefs, distributors, and manufacturers in their development.

Cookal is regularly awarded with prestigious international prizes.



Flambéing & caramelization

Secret de Flambage

- Cold flambé easy way, with a unique aromatic and visual signature, without any alcohol residue.
- Combined with our caramel shards, Secret de Flambage adds a caramelization or a spectacular crispy effect.



Gastronomic Pearls

Perlanova

A touch of elegance and an explosion of flavors
for your culinary creations.





60s of show

Odourless
smokefree

Natural flavouring
without alcohol residue

Visual Signature

Secret de Flambage®

The Art of Flambé



Effortlessly flambé, adding an exclusive visual and gustatory signature. Ensure a spectacular, Instagram-worthy result !



Meat



Pizza



Fish



Cheese



Barbecue



Your Benefits:

- Instant cold flambé: no alcohol preheating required.
- Guaranteed aromatic flambé without alcohol residue.
- Organic wheat-based alcohol with 100% natural flavoring.
- Various formats for precise dosing.
- Easy to use in the kitchen or at the table.
- Saving time and valuing your preparations.

Available packaging :

- 200ml / 40ml / Single-dose

Flavors :

- Thyme, Rosemary, Black Pepper, Oregano, Garlic-Chili, Smoked





Secret de Flambage®

The Magic of Desserts

Secret de Flambage is a valuable addition to transform your sweet creations and cocktails. It can be used in the kitchen or at the table on all surfaces hot, frozen or at room temperature with a spectacular result.

Combined with our caramel shards, Secret de Flambage brings a non-alcoholic crunch and crisp to many desserts.

Fruits Crème brûlée Crêpes

Cocktails Frozen Desserts Tarts



Your Benefits:

- Cold flambéing without a kitchen torch
- Perfect golden-brown caramelization
- Time-saving in the kitchen
- Compatible with freezing
- Easy to use with immediate results
- Enhances your desserts at a reduced cost: 200ml ≈ 70 buckling

Available packaging:

- 200ml / 40ml / Single-dose

Flavors :

- Vanilla, Caramel, Cointreau, Rum



60s of show

Indoor flambéing

Flavouring without alcohol residue

Visual signature



Caramel Shards & Suzette Sauce

Spectacular Caramelization

Our caramel shards have been carefully selected for a perfect crispy result when combined with flambéing. The Cookal caramelization then becomes a true visual spectacle with an added taste enhancement. They can also be used simply to add a crunchy and decorative touch to your desserts.

The recipe for the Suzette Sauce remains secret! But what is certain is that 10ml are enough inside a crêpe, flambéed with Secret de Flambage Cointreau, to create the famous Crêpe Suzette.

Décorations *Crème brûlée* *Crêpes*



Your Benefits:

- Crunchy, golden brown and perfect caramelization
- Compatible with freezing
- Spectacular flavoring of a crème brûlée or a crêpe Suzette in 1 minute for €0.50

Available Packaging:

Discovery Kits:

- 70 Crèmes brûlées
- 50 Crêpes Suzette

Caramel Shards:

- 375g
- Single-dose 9g

Suzette Sauce:

- 500ml
- Single-dose 10ml



Easy to use

Caramelization
without blowtorch

Easy-to-make
successful dessert

60s of show





Gastronomic Pearls

Perlanova



Add a touch of elegance and flavor to all your creations. Our manufacturing process faithfully preserves the flavors of our natural raw materials. Perlanova pearls won the SIAL Innovation Award in 2012.

Your Benefits:

- Quality of our products made from natural ingredients
- Guaranteed explosion in your mouth with pop effect
- Incredibly thin membrane
- Variable sizes: small (2mm), medium (4mm), and large pearls (8mm)
- Our pearls easily withstand temperatures above 100°C
- Freezing of oil-based pearls is possible

Appetizers

Starters

Deserts

Cocktails

Canapés

Cheeses

Dishes

Available Packaging:

- 400g / 80g / 45g



Flavors:

- Black Balsamic
- Shallot Vinegar
- Truffle
- Ginger
- Yuzu
- Olive Oil
- Lobster Oil
- Salmon Oil
- Lemon
- Passion Mango
- Strawberry
- Rum

Original visual décor

Pop effect in mouth

Natural flavouring

Tastefull experience guaranteed



Pearls à la Carte

One-of-a-kind pearls

Do you want to create your own pearls?

Cookal masters all the techniques and effects needed for your pearls: savory, sweet, with inclusions, or a combination of multiple flavors. Made from fruits, vegetables, or spirits and liquors, we can make your wishes come true.

Your Benefits:

- From simple to complex flavors, created in just a few days
- Exclusivity for your preparations
- Provide us with your home-made oils and we will turn them into pearls
- Exploring new markets and recipes
- Customized jars

Our latest Creations:

- Sake – Yuzu – Ginger
- Smoked Salmon
- Olive Oil – Basil
- Cucumber
- Vanilla with seed inclusions

Available packaging:

- 400g / 80g / 45g



Create your own
gastronomic pearls

Originality &
Exclusivity

Minimum quantity
required

Size choice

À propos de Cookal

Nos engagements



Inventor of **vegetable cooking** : a responsible alternative to traditional cooking



Authorized distributor of alcohol made from **organic cereals and natural flavors**



Associated with **Christian Têtedoie**, a chef awarded with a **Michelin Green Star**, symbol of an eco-responsible gastronomic model.



Committed alongside the association **Les Macarons de Clara** with the Hospices Civils de Lyon.



Cookal is a partner of **Les Maîtres Cuisiniers de France** association that supports over 500 French chefs worldwide.



Made in France :

- French patents registered internationally
- Unique production facility based in Lorraine
- Preference for local suppliers

Our Manufacturing Secret



Organic wheat



15% Wort



Distillation

Cookal Elixir

Traditional Spirits



Cookal process :

- Water removal
- Natural flavouring



Cooking or flambéing elixir (=95°)



Traditional Process :

- Water adding
- Aging



Spirits (45° - 55°)



Cookal generates 45% of its revenue from exports under its own brands or those of its partners.

Innovation à la Carte:

Got an idea? A combination of flavors and textures? Any particular wish?
Our R&D department would be thrilled to be challenged!

For any project, order, or inquiry, contact us:



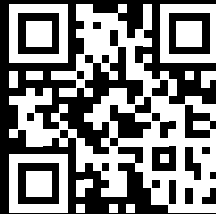
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