Catalogue

Create masterpieces for you!
Cake «Gryliazhny glazurovany»
Air-nut cakes are combined with mix of milk filling and chopped roasted nuts. Surface of the cake covered and decorated with confectionary glaze.
Net weight: 1kg; 0.5kg.
Shelf life 28 days.

Cake «Kyivsky with hazelnuts»
Air-nut cakes combined with butter cream. The surface of the cake decorated with chocolate and butter creams and jelly.
Net weight: 1kg; 0.5kg.
Shelf life 5 days.

Cake «Prague» with cherry
Layers of cake with butter and cocoa powder soaked with the syrup. They connected with milk-chocolate cream and boiled cherries. The surface is covered with fruit filling (cherry) and glaze, decorated with fondant, cocoa powder, glaze and a cocktail cherry.
Net weight: 1kg; 0.5kg.
Shelf life 5 days.
Air-nut cakes

Cake «Kyivsky»
Air-nut cakes are combined with butter cream. Surface of the cake decorated with chocolate, butter cream and jelly.
Net weight: 1kg; 0,5kg.
Shelf life 5 days.

Cake «Kyivski kashtany»
Air-nut cakes are combine with butter-fruit cream and chocolate glaze. The surface of the cake is covered with chocolate cream, decorated with butter cream and confectionary glaze.
Net weight: 1kg; 0,5kg.
Shelf life 5 days.

Biscuit with nuts cakes

Cake «Gretsky gorishok»
Layers of cake nuts are combined with flavored milk filling. The surface of the cake is covered with the same fillings and confectionery glaze.
Net weight: 1kg; 0,5kg.
Shelf life 10 days.

Protein cakes

Cake «Limonchello»
Gentle glairy batter combined with citrus soufflé and jelly. The surface of the cake is covered with soufflé and decorated protein-agar semi finished decoration element and jelly.
Net weight: 1kg; 0,5kg.
Shelf life 10 days.
Cake «Prague»
Layers of biscuit with butter and cocoa powder soaked with the syrup and combine with milk chocolate cream. The surface of cake is covered with jam and glaze, decorated with fondant and cocoa powder.

Net weight: 1kg; 0,5kg.
Shelf life 5 days.

Cake «Khreschaty yar»
Glairy batter combined with cream filling. The surface of the cake is covered with chocolate cream and decorated with sugar semi finished decoration element.

Net weight: 1kg; 0,5kg.
Shelf life 5 days.

Cake «Trufelny»
Layers of cake are soaked with syrup and combined with chocolate cream. The surface of the cake is covered with a chocolate cream, spread the crumb of cocoa powder and decorated with chocolate cream and glaze.

Net weight: 1kg; 0,5kg.
Shelf life 5 days.

Cake «Barvinok»
Layers of cake are soaked with syrup and combined with chocolate soufflé. The surface of the cake is covered with a creamy soufflé, spread the crumb of cocoa powder and decorated with protein-agar semi finished decoration element.

Net weight: 1kg; 0,5kg.
Shelf life 6 days.
Cake «Ptashyne moloko»
On the thin layer of creamy biscuit are applied layers of chocolate and creamy soufflé. The surface of the cake is covered and decorated with the cream and spread the crumb of cocoa powder.
Net weight: 0,5kg. 
Shelf life 8 days.

Cake «Ptashyne moloko» with cherry
On the layer of creamy biscuit with cocoa powder are applied layers of delicate milk soufflé and cherry-milk soufflé. The surface of the cake is covered and decorated with confectioners glaze.
Net weight: 0,5kg.
Shelf life 6 days.

Cake «Kaskovy kluchyk»
Layer of biscuit with cocoa powder and layer with butter cream are soaked with syrup and combine with gentle milk filling. The surface of the cake is covered and decorated the same filling.
Net weight: 0,9 kg; 0,45kg.
Shelf life 5 days.

Cake «Estafeta»
Three layers of biscuit cake are combined with condensed milk and jam. The surface of the cake is covered and decorated with the cream and spread the crumb of cocoa powder.
Net weight: 1kg; 0,5kg.
Shelf life 5 days.
Cake «Kavovy smak»
Layers of biscuit with cocoa powder soaked with coffee syrup and combine with a coffee and chicory filling. The surface of the cake is covered with the same filling and decorated with cocoa-creamy filling and confectionery glaze in form of coffee beans.  
Net weight: 0.9 kg; 0,5kg.  
Shelf life 5 days.

Cake «Molochny smak»
Layers of biscuit and biscuit with cocoa powder soaked with syrup and combined with milky-protein filling. The surface is covered with the same filling and decorated with confectionary glaze.  
Net weight: 0.9 kg; 0,5kg.  
Shelf life 5 days.
Cakes «Trufelni» with coconut
Cakes in form of cone contain the mix of biscuit, butter cream, coconut and brandy combined with gentle creamy filling. The surface of the cake is covered with confectionery glaze and decorated with coconut.
Net weight: 0,45kg.
Shelf life 5 days.

Cakes «Trufelni» with milk filling
Cakes in form of cone contain the mix of biscuit with cocoa powder, butter cream, ground nut and brandy combined with gentle creamy filling. The surface of the cake is covered with confectionery glaze and decorated with ground nut.
Net weight: 0,45kg.
Shelf life 5 days.

Cakes «Trufelni» with cherry
Cakes in form of cone contain the mix of biscuit with cocoa powder, chocolate cream and brandy combined with cherry jam. The surface of the cake is covered and decorated with confectionery glaze.
Net weight: 0,45kg.
Shelf life 5 days.
Cakes «Zoloty gorishok»
Cakes in form of cone contain the mix of biscuit, creamy filling, ground walnut and brandy. The surface of the cake is covered and decorated with confectionery glaze.
Net weight: 0.36kg.
Shelf life 15 days.

Cakes «Biskvitno-kremovi glazurovani»
Cakes contain mix of biscuit with cocoa powder, butter cream, jam, peanut and brandy. The surface is covered with confectionery glaze and decorated with white confectionery glaze.
Net weight: 0.42 kg.
Shelf life 7 days.

Cakes «Biskvitno-kremovi»
Cakes contain mix of biscuit with cocoa powder, butter cream, jam and peanut. The surface is decorated with ground peanut, biscuit crumbs and powdered sugar.
Net weight: 0.42kg.
Shelf life 5 days.
Cakes «Zavarni z kremom»
French pastry filled with butter cream. The surface of cakes is decorated with cocoa-powder curd.
Net weight: 0.2 kg; 0.42 kg.
Shelf life 72 hours.

Cakes «Zavarni Iriska»
French pastry filled with filling «Iriska». The surface of cakes is decorated with sugar curd.
Net weight: 0.42 kg.
Shelf life 72 hours.

Cakes «Eklery frantsuzki»
French pastry filled with traditional custard. The surface of cakes is decorated with powdered sugar.
Net weight: 0.33 kg; 0.165 kg.
Shelf life 4 days.

Cakes «Ekler Zgushchene moloko»
French pastry filled with the mix of butter cream and condensed milk. The surface of cakes is decorated with sugar curd.
Net weight: 0.42 kg.
Shelf life 5 days.

Cakes «Zavarni z kremom»
French pastry filled with butter cream. The surface of cakes is decorated with cocoa-powder curd.
Net weight: 0.2 kg; 0.42 kg.
Shelf life 72 hours.
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