



SINCE 1982

Introducing MERON INSTANT DESSERT MIX



BOND BEYOND™
TIME. FLAVOURS. BOUNDARIES.

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SINCE 1982

BOND BEYOND™
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Processed & Packed by
Marine™
Hydrocolloids
The perfect agar

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For recipes visit
our website
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3 Easy Steps

4 Exciting Premixes

Natural Flavour and Colour



Established in **1982**, Marine Hydrocolloids manufactures food-grade agar (china grass). Over the past several years, Meron has been a trusted partner for home bakers and chefs around the world. As a result of a constant focus on R&D, Meron has revolutionised many industries ranging from food, confectionery, bakery, dairy to cosmetics, personal care, microbiology, pharmaceuticals etc. Meron sets the standard for quality and trust when it comes to providing quality gelling agents that **bond flavors with people beyond boundaries and time.**




Introducing Instant Dessert Mixes to satisfy your sweet tooth

Meron Instant Dessert Mixes will enhance your mealtime experience with delightful time-saving magic! Discover the joy of authentic desserts with your loved ones and recreate classic cuisines to become the finest chef there is. Enjoy our wide selection of world class dessert flavors, suitable for every occasion. A year-round favorite thanks to its rich, soft, sweet, delectable, and easy-to-prepare features from Meron, this exotic instant dessert mix range makes every occasion extra special.



VANILLA PANNA COTTA






-  1 Boil 1/2 liter of milk and 400ml of cream along with Meron's Panna cotta powder mix.
-  2 Stir well until the powder is uniformly mixed and dissolved.
-  3 Pour it into a bowl and refrigerate for 2-3 hours and serve.

Meron's Vanilla Panna cotta is a classic Italian dessert for a summer day. Its light and delicate flavors make it a sweet indulgence, delicious on its own or paired with fresh berry toppings. Even better, get adventurous and serve it with caramel sauce, chocolate ganache, nuts or praline.



CHOCOLATE MOUSSE



-  1 Boil 160ml of milk along with Meron's Mousse premix powder.
-  2 Stir well until the powder is uniformly mixed and dissolves. Cool down for 2-3 minutes.
-  3 Fold it with 300ml of whipped cream, pour it into a bowl and refrigerate for 2-3 hours and serve.

Meron's chocolate mousse is a decadent and creamy chocolate indulgence. Its intense chocolateness pairs with a light-as-air texture making it an insanely delicious dessert. This luscious eggless chocolate mousse is great on its own with a dollop of whipped cream, but also makes flavorful fillings for cakes, tarts and pastries.




Open the package, **3 simple steps**- and there you have it, a magnificent bowl of deliciousness. So easy to make - just follow the instructions, and in 3 simple steps, turn out an elegant show-stopper of a dessert.

3 EASY STEPS



CRÈME BRÛLÉE






-  1 Boil 1/2 liter of milk and 400ml of cream along with Meron's Crème Brûlée mix.
-  2 Stir well until the powder is uniformly mixed and dissolved.
-  3 Pour it into a bowl and refrigerate for 2-3 hours. Before serving sprinkle with brown sugar to cover. Caramelize the sugar with a blow torch or under the grill.

Meron's elegant crème brûlée is an indulgent play of textures. Creamy custard and crunchy caramel in every bite! A rich, creamy, melt-in-the-mouth custard finished with a brittle topping of caramelized sugar that cracks when you tap it with a spoon. This dessert is sophisticated, yet so easy to make — just add cream and milk to the package mix.



CRÈME CARAMEL PUDDING



-  1 Combine Meron's Caramel Pudding Mix with 1/2 liter of milk.
-  2 Boil together until the powder dissolves completely.
-  3 Pour it into caramel-coated bowls and refrigerate for 1-2 hours and serve.

Meron's creme caramel pudding, the classic French dessert, is a delicious, silky pudding, with a Velvety-soft texture. It feels both light and decadent. Smooth creamy custard with rich brown caramel syrup oozing down its sides is a timeless and indulgent celebration of all things sweet.

Bond Beyond Time Flavor Boundaries

