

EL KAISSI



spreading sweetness since 1942



Guided by an extended legacy of know-how, a solid commitment to customer satisfaction and a relentless drive for innovation EL KAISSI carries on the expansion of its dragées offerings.

Manufactured with a lot of passion and the finest selection of raw materials, our seven lines of dragées are made, with an exceptional eye for detail and refinement, in eight distinct surface finishes and fifty different colors, to satisfy the most demanding of tastes.

Since 1942, we have been marrying flavors, textures and hues, experimenting and mastering the design of the dragée that engages all senses within a unique, sophisticated experience.

spreading sweetness since 1942™

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GOURMET JORDAN ALMONDS **K**

Spanish Langueta almonds coated with an ultra-thin, crispy sugar layer, offering an exceptionally balanced taste. The subtle aroma of bitter almond brings out the creamy natural flavor of raw almonds. With a center/total ratio of 50%, and a classic, velvety white finish, this dragée is the perfect choice for Jordan almonds connoisseurs.

REF. **SAS.A**

RATIO **50%**

PIECES / KG **290**

CLASSIC JORDAN ALMONDS

Spanish Largueta almonds slightly roasted and coated with an ultra-thin, crispy sugar layer. With a center/total ratio of 50%, this dragée is made in white and ivory, to suit formal occasions and wedding celebrations.

SAS50WTE
white

SAS42IVR
ivory

REF. **SAS50**

RATIO **50%**

PIECES / KG **330**

COLORS **2**

DÉCOR JORDAN ALMONDS

SPANISH 42

Roasted Spanish Largueta almonds coated with a very thin sugar layer. At 42% center/total ratio, the crispy sugar layer compliments the fresh taste of dry roasted almonds.

This dragée is offered in 8 velvety matte pastel colors, 4 glossy saturated colors, and 15 shiny pearly colors, sure to satisfy all occasions and decoration requirements.

REF. **SAS42**

RATIO **42%**

PIECES / KG **290**

COLORS **28**

PASTEL



SAS42WTE
white



SAS42BGE
beige



SAS42LBL
light blue



SAS42PNK
pink



SAS42YLW
yellow



SAS42LOR
light orange



SAS42LGR
light green



SAS42MVE
mauve



SAS42.3C
3-color assortment

SATURATED



SAS42CYN
cyan



SAS42MGT
magenta



SAS42RED
red



SAS42GRN
green

PEARLY



SAS42FPL
pearly white



SAS42FSV
pearly silver



SAS42FGP
pearly graphite



SAS42FLB
pearly light blue



SAS42FCN
pearly cyan



SAS42FPK
pearly pink



SAS42FMG
pearly magenta



SAS42FBD
pearly bordeaux



SAS42FCG
pearly champagne



SAS42FBR
pearly beige rosé



SAS42FWG
pearly wheat gold



SAS42FHG
pearly honey gold



SAS42FLO
pearly light orange



SAS42FBZ
pearly bronze



SAS42FLG
pearly light green



SAS42FMV
pearly mauve



ASSORTMENT

DÉCOR JORDAN ALMONDS

SPANISH 35

Coated with a thin sugar layer, this dragée is 35% dry roasted Spanish Largueta almonds. Its smooth finish is made in 8 velvety matte pastel colors, 4 glossy saturated colors, and 15 shiny pearly colors.

PASTEL



PEARLY



REF. **SAS35**

RATIO **35%**

PIECES / KG **260**

COLORS **24**

SATURATED



AMERICAN 36

This Décor dragée is made with Nonpareil California almonds, dry roasted and coated with a thin sugar layer. At 36% center/total ratio, it is offered in 8 light glossy colors, 5 saturated colors, and 12 pearly colors.

GLOSSY



PEARLY



REF. **SAA36**

RATIO **36%**

PIECES / KG **280**

COLORS **25**



CHOCOLATE COATED NUTS

ALMONDS

Roasted American almonds coated with three different chocolates and presented in five original flavors and three finishing options.

Dark and milk chocolate are offered in classic glossy or powdered finish, or in silver and gold pearly for special occasions. Flavors include white chocolate vanilla, marbled white chocolate caramel, powdered tiramisu, strawberry yogurt and orange yogurt.

					
CA.D dark	CA.DP dark (powdered)	CA.FSV dark (pearly silver) K	CA.ASY strawberry yogurt * K	CA.AVN vanilla * K	CA.ATS tiramisu * K
					
CA.M milk	CA.MP milk (powdered)	CA.FGD milk (pearly gold) K	CA.AOY orange yogurt * K	CA.ACM caramel * K	

HAZELNUTS

Roasted hazelnuts coated with dark, milk or white chocolate, offered in classic glossy, powdered or pearly finish. Flavors include white chocolate vanilla and marbled white chocolate caramel.

			
CH.D dark	CH.DP dark (powdered)	CH.FSV dark (pearly silver) K	CH.AVN vanilla * K
			
CH.M milk	CH.MP milk (powdered)	CH.FGD milk (pearly gold) K	CH.ACM caramel * K

REF.	CA
PIECES / KG	250
VARIATIONS	11

REF.	CH
PIECES / KG	210
VARIATIONS	8

CHOCOLATE COATED NUTS

The collection of chocolate coated dragées is completed with five more centers: cashews, pistachios, coffee beans and peanuts, dressed with the perfect coating of smooth dark or milk chocolate.

CASHEWS



REF.	CCS
PIECES / KG	230
VARIATIONS	2

COFFEE BEANS



REF.	CCF
PIECES / KG	740
VARIATIONS	2

PISTACHIOS



REF.	CP
PIECES / KG	690
VARIATIONS	2

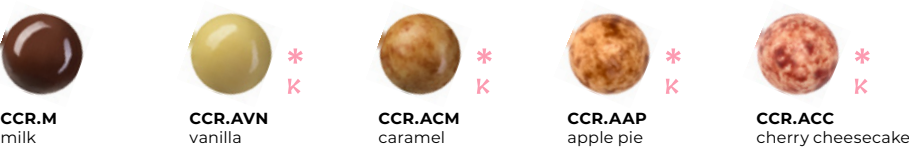
PEANUTS



REF.	CPN
PIECES / KG	400

CRISPY BALLS

Crispy balls are available in milk chocolate, white vanilla chocolate, marbled white caramel chocolate, apple pie white chocolate, and cherry cheesecake white chocolate.



REF.	CCR
PIECES / KG	280
VARIATIONS	4

CHOCOLATE COATED FRUITS

The chocolate coated dragées collection includes a unique selection of five dried fruit centers: raisins, canberries, strawberries, and cherries.

The chocolate coating is meticulously selected for each fruit center to complement its natural taste.

RAISINS



REF.	CR
PIECES / KG	1,060
VARIATIONS	2

CRANBERRIES



REF.	CCB.W
PIECES / KG	420

STRAWBERRIES



REF.	CSB.M
PIECES / KG	210

CHERRIES




REF.	CCH.D
PIECES / KG	130

CHOCOLATE AND PEANUTS CANDIES

As a school snack, a birthday party givaway, or a decoration for all fun occasions, PIXIES, PIXIES MINI and PERKIES are made with the highest grades of cocoa ingredients and carefully selected and roasted peanuts, and finished with a crispy thin sugar coating.

PIXIES - MILK CHOCOLATE LENTILS 13MM


SCR13WTE
white


SCR13LBL
light blue


SCR13CYN
cyan


SCR13PNK
pink


SCR13MGT
magenta


SCR13YLW
yellow


SCR13ORG
orange


SCR13RED
red


SCR13GRN
green


SCR13BWN
brown

PIXIES MINI - MILK CHOCOLATE LENTILS 8MM



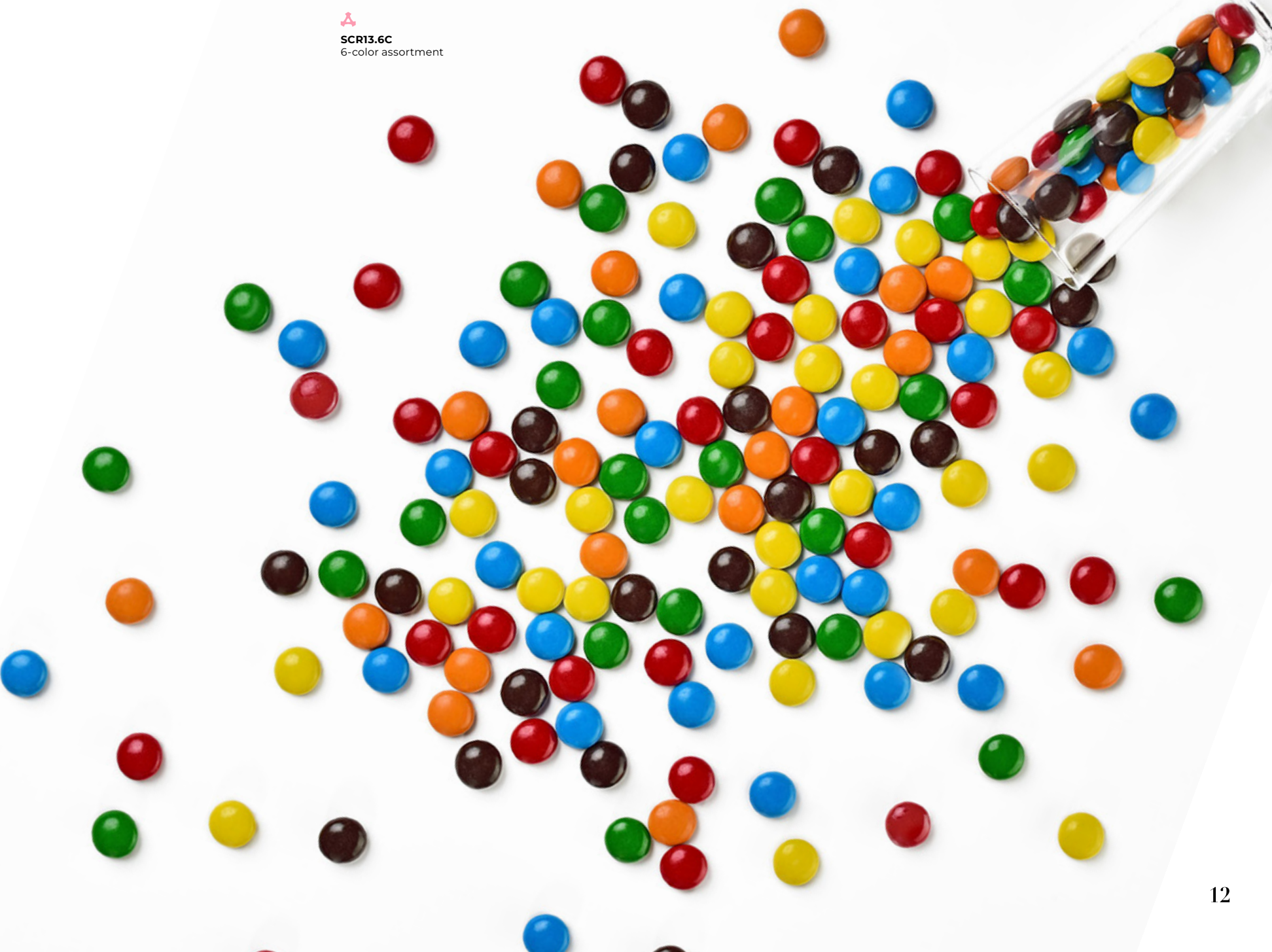
PERKIES - PEANUTS AND MILK CHOCOLATE



REF.	SCR13
RATIO	60%
PIECES / KG	1,050
COLORS	10

REF.	SCR08
RATIO	62%
PIECES / KG	3,000
COLORS	6

REF.	DPN6C
PIECES / KG	400
COLORS	6



 **SCR13.6C**
6-color assortment



CHOCOLATE HEARTS K

The small dark chocolate hearts are the best choice for a variety of special occasions, be it Valentine's red, baby blue and pink, the classic white or the glamorous pearly silver and gold. With the 70% cocoa chocolate center, the intensity and smoothness of chocolate complement the elegance of the shape.

GLOSSY



SCH14WTE
white



SCH14RED
red



SCH14LBL
light blue



SCH14PNK
pink

PEARLY



SCH14FSV
pearly silver



SCH14FWG
pearly wheat gold

REF. **SCH14**

RATIO **42%**

PIECES / KG **820**

COLORS **6**

DOUBLE COATED ALMONDS™

MILK CHOCOLATE

Roasted Spanish almonds coated with a layer of smooth milk chocolate, a crispy thin sugar layer and finished with 8 glossy colors.



DA.WTE
white



DA.BGE
beige



DA.YLW
yellow



DA.LGR
light green



DA.LBL
light blue



DA.PNK
pink



DA.RED
red



DA.GRN
green



DA6C
6-color assortment



REF. **DA**


PIECES / KG **280**


COLORS **8**

DOUBLE COATED ALMONDS™ K

FRUIT FLAVORED CHOCOLATE

Roasted Spanish almonds coated with a generous layer of flavored chocolate, dressed with a matte pastel tone, and finished with color sprinkles to match. With a dark, milk, or white chocolate coating, the fruit-flavored Double Coated Almonds are made in five different colors/ flavors, engaging in a multi-layered experience that is texturally sophisticated and visually exciting.

 **DA5A** Assortment of five fruit flavors

 **DA8A** Assortment of five fruit flavors and three classic flavors



DA.AOR
orange-flavored dark chocolate

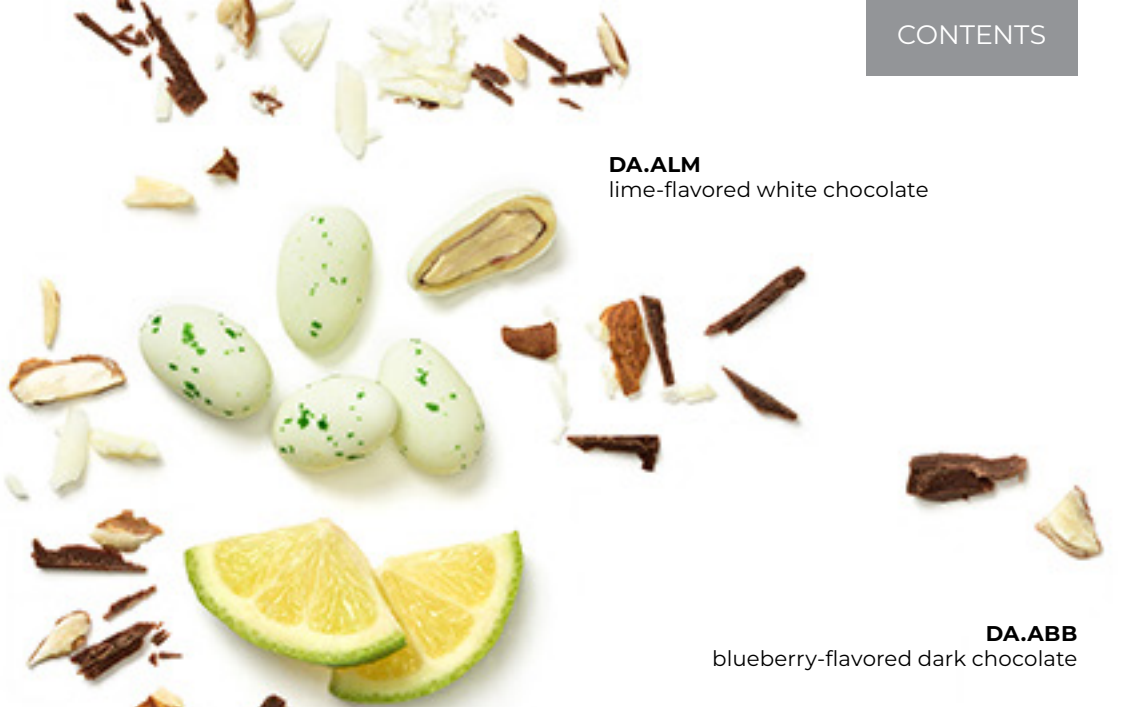


DA.ASB
strawberry-flavored milk chocolate

REF.	DA
PIECES / KG	280
VARIATIONS	8



DA.ABN
banana-flavored white chocolate



DA.ALM
lime-flavored white chocolate





DA.ABB
blueberry-flavored dark chocolate

DOUBLE COATED ALMONDS™ K

CLASSIC FLAVORED CHOCOLATE

Along with the fruit flavors of the Double Coated Almonds, three classic flavors are offered, either separate or as part of the 8-flavor assortment. All made with the same dry-roasted Spanish almonds, they display neutral tones and earthy color sprinkles.

 **DA3A** Assortment of three classic flavors

 **DA8A** Assortment of five fruit flavors and three classic flavors

REF. **DA**

PIECES / KG **280**

VARIATIONS **8**



DA.AVN
vanilla-flavored white chocolate

DA.ACF
coffee-flavored milk chocolate

DA.ACM
caramel-flavored milk chocolate

DÉCOR CHOCOLATE DRAGÉES

30MM OVAL - DARK CHOCOLATE (70% COCOA)

The 30mm oval chocolate dragée is both a decoration item and a gourmet treat at the same time. With 70% cocoa content, it offers the sought out intense experience of dark chocolate, while the ultra-thin sugar coating of less than 46% crisps into a well-balanced texture and taste contrast.

To satisfy all decoration requirements and preferences, this dragée is offered in 8 velvety matee pastel colors, 4 glossy saturated colors, and 13 shiny pearly colors.

REF. **SCO30**

RATIO **54%**

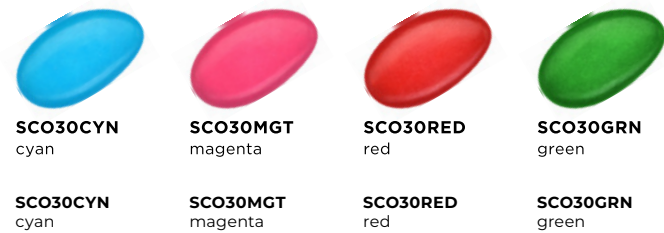
PIECES / KG **300**

COLORS **25**

PASTEL



SATURATED



PEARLY



28MM OVAL - COMPOUND CHOCOLATE

The 28mm oval, made with dark compound chocolate, is the ultimate decoration dragée; with 16 glossy, light, saturated, and dark colors, and 19 pearly colors, the palette has almost every color required.

REF. **SCO28**

RATIO **46%**

PIECES / KG **290**

COLORS **35**

GLOSSY



PEARLY





EASTER CHOCOLATE EGGS

The Easter collection is all about chocolate richness and spring colors. A paper-thin sugar layer hatches to reveal the double-layered milk and white chocolate center. Two sizes are available, each made with a different set of colors, sprinkled with contrasting spots for an exciting festive experience.

26MM EGG - MILK AND WHITE CHOCOLATE


The large Easter egg has a center of milk chocolate with roasted, ground almonds, adding to the sophistication of the chocolate texture and flavor. The smooth chocolate creaminess is guraranteed with a coating of white chocolate underneath the matte paster sugar finishing.



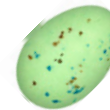
SCE26BGE
beige



SCE26YLW
yellow



SCE26LOR
light orange



SCE26LGR
light green



SCE26MVE
mauve




SCE26.5C
5-color assortment

REF.	SCE26
RATIO	82%
PIECES / KG	140
COLORS	5

16MM EGG - WHITE AND MILK CHOCOLATE


The smaller egg is made with a difference mix of the same components; a white chocolate center is coated with a generous layer of milk chocolate with ground almonds, then topped with a paper-thin sugar layer, and completed with four unique saturated colors.




SCE16.4C
4-color assortment



SCE16YLW
yellow



SCE16CRL
coral



SCE16CYN
cyan



SCE16LME
lime

REF.	SCE16
RATIO	75%
PIECES / KG	370
COLORS	4

24MM EGG - COMPOUND CHOCOLATE

The Easter collection includes a 24mm egg, made with a center of compound chocolate. Roasted almonds have ben ground and added to the center to give it the desired texture and flavor. This dragée is a good decoration choice, offered in 8 different glossy colors, each complemented with multi-colored sprinkles on the surface.



SCE24WTE
white



SCE24BGE
beige



SCE24LBL
light blue



SCE24PNK
pink



SCE24YLW
yellow



SCE24LOR
light orange



SCE24LGR
light green



SCE26LVL
light violet



SCE24.8C
8-color assortment

15MM EGG - COMPOUND CHOCOLATE

The same center, made with the compound chocolate and ground, roasted almonds, is used to make this small egg. At 58% center/total ratio, it has the same thin sugar layer and is offered in five different glossy colors, finished with multi-colored sprinkles.



SCE15BGE
beige



SCE15YLW
yellow



SCE15LOR
light orange



SCE15LGR
light green



SCE15LVL
light violet




SCE15.5C
5-color assortment

REF.	SCE24
RATIO	60%
PIECES / KG	150
COLORS	8

REF.	SCE15
RATIO	58%
PIECES / KG	450
COLORS	5

PISTACHIO DRAGÉES

Slightly roasted pistachios, coated with a thin, crispy sugar layer, offered in a wide variety of pastel colors with a matte finish, and two decoration shiny, saturated colors.

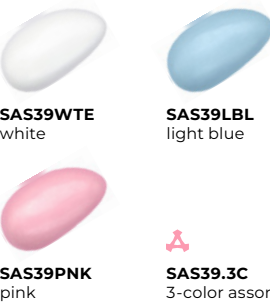
 **SP7C** 7-color assortment

REF.	SP
RATIO	32%
PIECES / KG	830
COLORS	10



SMALL ALMOND DRAGÉES

SPANISH 39



REF.	SAS39
RATIO	39%
PIECES / KG	610
COLORS	3

SPANISH 32



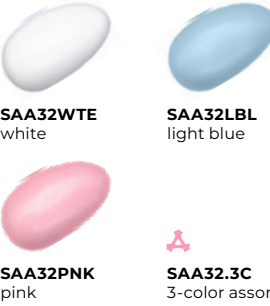
REF.	SAS32
RATIO	32%
PIECES / KG	500
COLORS	3

SPANISH 25



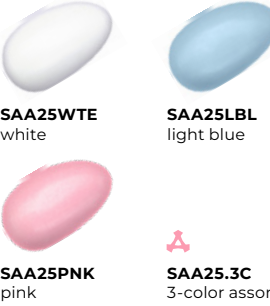
REF.	SAS25
RATIO	25%
PIECES / KG	380
COLORS	3

AMERICAN 32



REF.	SAA32
RATIO	32%
PIECES / KG	330
COLORS	3

AMERICAN 25



REF.	SAA25
RATIO	25%
PIECES / KG	300
COLORS	3

SPANISH 19



REF.	SAS19
RATIO	19%
PIECES / KG	310
COLORS	3

DRAGÉES 101

dragée

/ˈdraːʒeɪ/

noun: dragée;
plural noun: dragées

In modern French and English, traced back to “dragie” in Old French, the dragée is a very special kind of small confectionery, consisting of a center coated with an outer shell.

The centers can be nuts (almonds, hazelnuts, pistachios, etc.), chocolate (molded into various shapes), dried fruits, or any other choice of goodies. The outer part of the dragée is usually a sugar or chocolate coating, however, it can get as unusual and complex as desired by the inventive manufacturer.

Since its ancestor has been allegedly created by the ancient Romans during the second century BCE, the coated confectionery has been continuously evolving throughout the centuries, until the French of the thirteenth century CE gave us in Verdun the first Jordan almond that we know today.

The most common types of dragées today are the Jordan almonds, the sugar coated chocolate, and the chocolate coated dragées.



DISCOVER AND EVALUATE

It goes without saying, not all dragées are created equal. The grade of any coated product is evaluated on the basis of a set of variables. Setting aside any taste-related preference, these are the most important features any dragée gourmet certainly appreciates:

1 GRADE OF THE CENTER

Sweet almonds are mainly cultivated in the USA under 25 different variations, while Spain, France, and Italy contribute about 40 variations to the world almond production. With a variety that wide, one needs to practically simplify the process of evaluating almonds used in dragées.

Larger almond sizes are generally used in higher-grade dragées, but there are exceptions to this observation; depending on the thickness of the sugar coating, some smaller almond sizes may yield more attractive final dragées.

More direct and simple in sugar coated chocolate, the cocoa content of chocolate and the beans blend composition are the main variables that dictate the grade of the chocolate dragée.

2 TREATMENT OF THE CENTER

Mainly in coated nuts, the treatment of the center prior to any coating has a considerable effect on the final product. Be it slow drying or dry roasting, after they are sugar coated, the almonds or any other nuts will show the attention they received during that preliminary process.

The final result should give a pleasant crispy texture that balances the natural bitter creaminess of the almond with the sugar sweetness as well as the occasional smoked roasting aroma.

3 COATING LAYER

In simple words, the thinner the coating the higher the grade of the sugar coated dragée. A high-grade sugar coating is thick enough to evenly cover the center with smooth crystalized sugar, but think enough for an easy bite and a pleasant texture and friability. The sugar coating comes to complement the taste complexity and set the stage for the surface finishing.

This generally also applies to chocolate coated dragées. However, the chocolate coating layer should be generous enough to give the expected chocolate experience.

4 SURFACE FINISHING





A real connoisseur first recognizes the quality dragée by examining the surface. Whether it is matte, glossy, pearly, or otherwise, the surface should be even and perfectly smooth, with a reflection pattern that communicates the product's delicacy and a perfectly even coloring.




To sum it up, a quality dragée should have a coating that is visually and tactilely smooth and even. The crystalized sugar or chocolate surface should follow the natural or molded shape, resulting from an even coating of all parts of the center.

BROWSE AND SELECT

This catalogue contains 35 different dragées, some with more than 30 different color or finishing options. A vignette beside each item summarizes a number of preproduct-specific features, to offer a simple comparison tool before making your decision.


Our representatives will discuss your needs and wants, provide additional information and ensure you have all you need to make a well-informed decision about the dragée selection that best serves your business.

REF.		Reference code of the item, to which a suffix is added to specify the color or variation
RATIO		Center/total ratio, which is the percentage of the center's weight (almond, chocolate center, etc.) relative to the total dragée weight; a higher percentage indicates a thinner coating and thus, a higher grade.
PIECES / KG		Approximate piece count per kilogram, a higher number indicates a lighter single piece and generally a smaller size.
COLORS		Number of available colors, flavors, or variations of the same item


		
This icon indicates an assortment of several colors, flavors, or variations of the same item.	This icon indicates a seasonal item, available only during specific times of the year.	This icon indicates a signature item of EL KAISSI.

STORE AND HANDLE


Before you place your order, it is recommended that you thoroughly consider the display and storage areas and accessories at your shop or warehouse. As a first recommendation, avoid overstocking and try to minimize the quantity of dragées on display as possible. On the other hand, make sure that the storage of your dragées and similar fragile confectionery products respect the following conditions:

- 


TEMPERATURE: 18°C - 22°C

Heat can damage the product through its effect on the fats it contains. In products containing chocolate, the effect is immediately visible as a deformation of the surface and loss of finishing or cracks in the sugar coating. In sugar coated nuts, fat migration to the surface damages the overall appearance of the dragée without any visible cracks on the surface.
- 


RELATIVE HUMIDITY: 40% - 60%

Just like high temperature, humidity is detrimental to coated products as it attacks from the outside. High humidity causes the condensation to occur on the dragées's surface, especially with fluctuations in temperature, causing a considerable damage to the coating's surface. Lower than recommended humidity tends to make the product more fragile.
- 


STORE AWAY FROM LIGHT

Natural or artificial light has a negative impact on your dragées colors, be it direct or indirect, sharp or diffused. Even the ambient light makes the color of the dragées fade with time. The fading rate depends on the specific pigments used in the product (some are more light sensitive than others), the intensity of the light to which the product is exposed, and the duration of this exposure. Ideally, the product should be kept in an opaque container when not on display or in use.
- 

STORE AWAY FROM ODORS

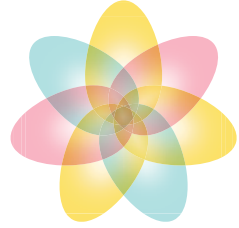
Store your dragées away from incompatible food products that tend to have a strong odor, such as coffee, spices, etc., avoid using strong perfume while handling dragées, and protect them from any source of pollution, such as exhausts, smoke, etc. Just like any other confectionery product, dragées are very strong absorbent of odors and this is one of the most threatening factors to the intended delicate taste of dragées.
- 

HANDLE WITH CARE

Crystalized sugar can break easier than glass does if subjected to a slight shock, especially with very thin coatings. On the other hand, uncoated chocolate is notoriously fragile also. Dragées require more care while handling than most confectionery products.
- 

RESEAL THE PACK

To preserve the quality and shelf life of your product, seal back the bag after use. This will protect the dragées from many of the external threats mentioned above, as well as the risk of contamination.



EL KAISSI

Dragées are all about celebrating life, enjoying the sweet moments it brings, and expressing joy in the most refined fashion. This is, to make a long story short, what EL KAISSI have been passionate about offering their customers during the last seven decades. Like never before, spreading sweetness seems today to be our raison d'être.

Founded in 1942 as a chocolate and hard candies workshop, the family business has expanded its portfolio to include four major confectionery product lines during its first decade. Specialized since the 1960s in the manufacturing of almond dragées. EL KAISSI launched its sugar coated chocolate line later on in the 1990s, which marked an important growth in the company's notoriety.

Connoisseurs around the world have made room for our products on their tables and in their gift boxes for the last thirty years, with an export market steadily growing. EL KAISSI dragées are now being exported to most MENA countries (GCC, Syria, Jordan, Iraq), to European markets (Germany, Sweden, UK, etc.), Canada, the USA, and Australia.

With customer's satisfaction at the center of attention at all times, all EL KAISSI members are committed to the highest standards applied to manufacturing, delivery, and service, while at the same time researching every new product idea, process improvement, or service development, to materialize their aspiration for perfection.

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