



Nativa

The pure base for a signature taste



Zeelandia

A brown paper bag of 'Nativa' flour stands upright on a yellow background decorated with botanical illustrations of leaves and fruit. The bag features a circular logo at the bottom right with the word 'NATIVA' repeated twice around a leaf design.

At Zeelandia, we thrive on inventive ways to create bakery success. Constantly we search for new opportunities and new ingredients to improve products, processes and match consumer trends. With our reinvented baking range 'Nativa' we offer you a pure base to create excellent pastries with more room for unique tastes.

Healthy eating is more important than ever!

Pastry is seen as an indulgent product but is often considered unhealthy due to the high amounts of sugar, refined flours, additives, and palm fat.

This is why Zeelandia launches a new range of pastry products, adapted to the latest market trends to help the bakers satisfy consumer needs.



A consumer study conducted by Zeelandia* revealed that:

70%
of consumers
would like to
reduce sugar
intake.

57%
of consumers
don't want to
see **artificial**
ingredients in
pastry.

46%
of consumers
care about
absence of
palm fat in
pastry.

88%
of consumers
would **pay more**
for healthier
pastry.

40%
of consumers would
like **wholegrain**
flours to be
included in pastry
elaborations.

24%
of consumers would
pay more for
pastry that **doesn't**
contain gluten.

* Abbi Insights for Zeelandia, Europe, 2021

More about Nativa

Nativa products...

are **less sweet.**

contain a **minimum amount** of **additives.**

the majority of them **don't contain palm fat.**

contain **wholegrain flours** or flours **without gluten.**

are **easy to use** and **versatile.**

Nativa is a pure base that let the bakers unleash their creativity and elaborate all kinds of products. Create pastry elaborations that are differentiating and unique by adding healthy-seen ingredients like fruits, seeds, nuts, dark chocolate and others.

Nativa. The pure base for your signature taste.



Nativa Spelt and Oat cake

Delicious cake with the characteristic taste of spelt and oat cereals, well acknowledged by consumers that follow a healthy diet.

Whole grain spelt and oat flours.

Sugar reduced versus traditional cakes.

Contains only 2 E-numbers, raising powders.

Consumer-friendly ingredients list.

Palm fat-free.

Nativa Rice and Millet cake

Tender and soft cake with naturally gluten-free rice and millet flours.

Ideal for gluten-sensitive consumers.*

Sugar reduced versus traditional cakes.

Contains only 2 E-numbers, raising powders.

Consumer-friendly ingredients list.

Palm fat-free.

* May contain traces of gluten.

Cakes



Nativa Custard

Smooth custard with natural vanilla flavour.

Ideal for fillings and decorations.

Bake and freeze stable.

Sugar reduced versus traditional custards.

Minimal additives.

Palm fat-free.

High in fiber.



* Contain naturally present sugars

Nativa Vanilla filling

Ready-to-use bake stable filling with natural vanilla flavour.

Shiny and smooth structure, ideal for fillings and decorations.

Less sweet than traditional ready-to-use fillings.

Titanium dioxide-free.

A minimum amount of artificial ingredients, consumer-friendly ingredients list.

Source of fiber.



Apple compote with no added sugars

Apple compote with 95% apple content.

Perfect addition in the cakes' batter to make the dough more humid and tender.

No added sugars.*

Minimal additives.

Palm fat-free.



Fruitful Apple Chunks

Apple fruit filling with authentic apple taste and big juicy apple chunks.

90% apple and a limited amount of added sugars.

A crunchy texture and fresh flavour.

Palm fat-free.



Apricot filling with no added sugars

Apricot fruit filling with a characteristic flavour.

No added sugars.*

Palm fat-free.

Easy handling and versatile.



Fillings



Natural Grains Fruity

A mix of grains, seeds,
and chopped dried
apricots.

No added sugars*,
sweetened with apple
puree and molasses.

An ideal addition to
cakes, muffins, and
cookies.

Palm fat-free.



* Contain naturally present sugars



Seeds, nuts, cereals



Arabesque Dark 70%

Dark chocolate with min. 70% cocoa content.

Intense bitter flavour.

Ideal for healthy pastry elaborations.

Palm fat-free.

Arabesque Dark 60%

Dark chocolate with min. 60% cocoa content.

Intense cocoa flavour.

Ideal for healthy pastry elaborations.

Palm fat-free.

Dip CL Choco

Clean label compound coating.

Cocoa flavour.

No tempering is needed.

Ideal for enrobing and decoration of pastry products.

Dip CL White

Clean label compound coating.

Neutral sweet flavour.

No tempering is needed.

Ideal for enrobing and decoration of pastry products.



Coatings





Nativa Rice and Millet cake

Tip #1

All these recipes can also be produced with **Nativa Spelt and Oat cake**.

Tip #2

Let the cakes cool in the mold, upside down or covered with a cloth to avoid the cakes drying out.

Tip #3

Enrobe the products with the coating, when applicable, within 1 hour of baking, to prevent the cake from drying out.

Nativa Blueberry Muffins

Ingredients

1000 g	Nativa Rice and Millet cake
500 g	whole eggs
350 g	sunflower/rapeseed oil
150 g	water
100 g	Apple Compote with no added sugars
600 g	fresh blueberries

Application

Prepare **Nativa Rice and Millet cake** mix as indicated in the technical sheet of the product, but first, aerate the eggs using the whisk attachment as this will achieve greater volume in the baked cakes. Add **Apple Compote with no added sugars**. Finally, mix the blueberries by hand, to keep them whole.

$\frac{3}{4}$ fill each muffin case with batter. Bake for 20-25 minutes at 180°C, in a deck oven only using bottom heat.

Tip It can be dosed in a plum cake mold, increasing the baking time to 35-45 minutes in a deck oven only using bottom heat.



No palm fat • Minimal additives • Less sweet • With fresh fruit



Nativa Chocolate Muffins with protein

Ingredients

For the cake

1000 g	Nativa Rice and Millet cake
500 g	whole eggs
350 g	sunflower/rapeseed oil
150 g	water
1300 g	Arabesque Dark 70%
400 g	seed mix
1700 g	egg whites

For the decoration

330 g	seed mix for decoration
-------	-------------------------

Application

Prepare **Nativa Rice and Millet cake** mix as indicated in the technical sheet of the product, but first, aerate the eggs using the whisk attachment as this will achieve greater volume in the baked cakes. Add the previously melted chocolate and once integrated, add the egg whites (which should, be beaten first to the 'soft peak' stage) and then the seeds. Decorate with the remaining seeds on top of the muffins.

$\frac{3}{4}$ fill the muffin cases. Bake for 12-15 minutes at 180°C, in a deck oven only using bottom heat.



**No palm fat • Minimal additives • Less sweet
With nuts/seeds • With real chocolate**



Nativa Choco Intense Cake

Ingredients

For the cake

1000 g	Nativa Rice and Millet cake
500 g	whole eggs
350 g	sunflower/rapeseed oil
150 g	water
830 g	Arabesque Dark 60%

For the decoration

330 g	Arabesque Dark 70%
35-40 g	sunflower/rapeseed oil, olive oil (mild flavoured) or coconut oil
QS	cocoa nibs

For the ganache filling

1000 g	Arabesque Dark 70%
750 g	cream

Application

Prepare **Nativa Rice and Millet cake** mix as indicated in the technical sheet of the product, but first, aerate the eggs using the whisk attachment as this will achieve greater volume in the baked cakes. Add the previously melted chocolate and bake for 30 minutes at 180°C, in a deck oven only using bottom heat.

Melt the chocolate for the decoration and add the oil. When it is at a temperature of about 30-32°C enrobe the previously cooled cakes and decorate with cocoa nibs topping.

To elaborate ganache, melt the chocolate at 40°C and add the cream in two parts, mixing with a whisk until a ganache is formed. Cool the ganache and slightly aerate with a whisk.

Using a piping bag, fill the cake with the ganache.

Tip #1

The same recipe can be used to produce cakes in the shape of a doughnut.

Tip #2

Enrobe the products with the coating within 1 hour of baking, to prevent the cake from drying out.

No palm fat • Minimal additives • Less sweet • With real chocolate



Nativa Pistachio Doughnut

Ingredients

For the cake

1000 g	Nativa Rice and Millet cake
500 g	whole eggs
350 g	sunflower/rapeseed oil
150 g	water
400 g	pistachio paste
100 g	Apple Compote with no added sugars
250 g	chopped pistachio

For the decoration

250 g	chopped pistachio
QS	Dip CL White

Tip

Enrobe the products with the coating within 1 hour of baking, to prevent the cake from drying out.

Application

Prepare **Nativa Rice and Millet cake** mix as indicated in the technical sheet of the product, but first, aerate the eggs using the whisk attachment as this will achieve greater volume in the baked cakes. Add **Apple Compote with no added sugars**.

Add the pistachio paste (it can be substituted for almond, hazelnut or cashew paste). Just before baking add the chopped pistachio. Other nuts can be used if preferred.

½ fill the doughnut shape molds with batter.

Bake at 170°C for 15 minutes, in a deck oven only using bottom heat.

Enrobe the doughnuts with **Dip CL White** and decorate with chopped pistachio.

Minimal additives • Less sweet • With nuts/seeds



Nativa Apricot Tart

Ingredients

For the cake

1000 g	Nativa Rice and Millet cake
500 g	whole eggs
350 g	sunflower/rapeseed oil
150 g	water
250 g	Apricot sugar free filling
250 g	seeds mix

For the decoration

250 g	Apricot sugar free filling
250 g	water
QS	fresh apricots

Application

Prepare **Nativa Rice and Millet cake** mix as indicated in the technical sheet of the product, but first, aerate the eggs using the whisk attachment as this will achieve greater volume in the baked cakes. Add **Apricot sugar free filling** and seed mix, then mix by hand. Decorate with fresh apricots before baking.

Bake for 30 minutes at 170°C, in a deck oven only using bottom heat.

For the finishing touch, mix **Apricot sugar free filling** with water and use it as a glaze on top of the cake.

Tip #1

Any fresh and seasonal fruit like apples, pears, prunes or peaches can be used instead of apricot.

Tip #2

It's also possible to bake the cake in a crown shape mold and fill directly with **Apricot sugar free filling** with the help of a piping bag. Top with fresh apricot glazed with **Apricot sugar free filling** mixed with water as in the main recipe.



No palm fat • Minimal additives • Less sweet • With fresh fruit • With nuts/seeds



Nativa Guilt Free Waffles

Ingredients

1000 g	Nativa Rice and Millet cake
500 g	whole eggs
350 g	sunflower/rapeseed oil
150 g	water
150 g	coconut sugar

Application

Prepare **Nativa Rice and Millet cake** mix as indicated in the technical sheet of the product, add the coconut sugar and deposit into the very hot waffle iron. Serve hot.

Presentation suggestion: top with honey or natural agave or maple syrup or melted 70% dark chocolate and fresh fruit.

Tip

To get the effect of an authentic Belgian waffle, moisten the coconut sugar with 2 drops of cold water and a drop of lemon juice, until the mixture creates “lumps”. Add to batter, just before depositing.



No palm fat • Minimal additives • Less sweet



Nativa Fit pancakes

Ingredients

1000 g	Nativa Rice and Millet cake
500 g	whole eggs
350 g	sunflower/rapeseed oil
150 g	water
150 g	coconut sugar
500 g	Apple compote with no added sugars (optional)

Application

Prepare **Nativa Rice and Millet cake** mix as indicated in the technical sheet of the product, add the coconut sugar and **Apple compote with no added sugars**.

Deposit onto a hot pan and turn over when bubbles appear on the surface.

Presentation suggestion: top with honey or natural agave or maple syrup or melted 70% dark chocolate and fresh fruit.



No palm fat • Minimal additives • Less sweet



Nativa Apple & Cinnamon Cake

Ingredients

For the cake

1000 g	Nativa Rice and Millet cake
500 g	whole eggs
350 g	sunflower/rapeseed oil
150 g	water
400 g	Fruitful Apple Chunks
QS	sliced apple
12 g	cinnamon
4 g	nutmeg

For the decoration

200 g	Apple compote with no added sugars
200 g	water

Application

Prepare **Nativa Rice and Millet cake** mix as indicated in the technical sheet of the product, but first, aerate the eggs using the whisk attachment as this will achieve greater volume in the baked cakes. Add **Fruitfull Apple Chunks**. Mix and dose into an 18-centimeter mold. Top with sliced apple. Bake for 55 minutes at 160°C, in a deck oven only using bottom heat.

For the finishing touch, mix **Apple compote with no added sugars** with water and use it as a glaze on top of the cake.



No palm fat • Less sweet • With fresh fruit



Nativa Vanilla & Fruit cake

Ingredients

For the cake

1000 g	Nativa Rice and Millet cake
500 g	whole eggs
350 g	sunflower/rapeseed oil
150 g	water
QS	vanilla

For the decoration

500 g	Nativa Custard or Nativa Vanilla Filling
QS	fresh fruit

Application

Prepare **Nativa Rice and Millet cake** mix as indicated in the technical sheet of the product, but first, aerate the eggs using the whisk attachment as this will achieve greater volume in the baked cakes. Add vanilla. Dose in the convenient molds.

Bake for 30 minutes at 180°C, in a deck oven only using bottom heat.

Fill with the custard or vanilla filling with the help of an injector or a piping bag.

Decorate with the fresh fruit.

Tip

It's also possible to use **Nativa Rice and Millet cake** mix to produce biscuit disks. Sandwich the baked disks together with **Nativa Custard** or **Nativa Vanilla Filling** and decorate with fresh fruit.

Minimal additives • Less sweet • With fresh fruit





Nativa Spelt and Oat cake

Tip #1

All these recipes can be also produced with **Nativa Rice and Millet cake**.

Tip #2

Let the cakes cool in the mold, upside down or covered with a cloth to avoid the cakes drying out.

Tip #3

Enrobe the products with the coating, when applicable, within 1 hour of baking, to prevent the cake from drying out.

Nativa Chocolate & Nuts Cookies

Ingredients

1000 g	Nativa Spelt and Oat cake
400 g	oil or butter
400 g	plant milk (oat milk recommended; also, coconut, almond milk or skimmed milk)
200 g	dark chocolate chips
100 g	chopped nuts (walnuts, almonds, seeds)

Tip

The baked cookies from this recipe can also be used as a base for a cheesecake.



No palm fat • Less sweet • With nuts/seeds • With real chocolate

Application

Mix the dough with the help of a spatula or baker's scraper. Chill in a refrigerator if it is not very firm. Cut dough into small pieces and roll into balls and cool again if necessary.

Bake at 180°C for 10-12 minutes, in a deck oven only using bottom heat.



Nativa Pink Doughnuts

Ingredients

For the cake

1000 g	Nativa Spelt and Oat cake
500 g	whole eggs
350 g	sunflower/rapeseed oil
150 g	water
100 g	Apple compote with no added sugars
QS	vanilla
QS	lemon zest

For the decoration

QS	Dip CL White
QS	natural red colorant
QS	freeze-dried raspberry

Tip

Enrobe the products with the coating a maximum 1 hour after baking passes, to prevent the cakes from drying out.

Application

Prepare **Nativa Spelt and Oat cake** mix as indicated in the technical sheet of the product, but first, aerate the eggs using the whisk attachment as this will achieve greater volume in the baked cakes. Add **Apple compote with no added sugars**, vanilla and lemon zest.

½ fill doughnut shape molds with the batter.

Bake at 170°C for 15 minutes, in a deck oven only using bottom heat.

Cool on a wire rack and cover with the melted and tinted coating. Decorate with the freeze-dried raspberry to better maintain its structure.



Minimal additives • Less sweet



Nativa Red Velvet Cake

Ingredients

For the cake

1000 g	Nativa Spelt and Oat cake
500 g	whole eggs
350 g	sunflower/rapeseed oil
150 g	water
100 g	Apple compote with no added sugars
50 g	cocoa powder
QS	natural red colorant

For the decoration

250 g	cheese cream light
250 g	cream (35% fat)
60 g	sugar
QS	vanilla

Application

Prepare **Nativa Spelt and Oat cake** mix as indicated in the technical sheet of the product, but first, aerate the eggs using the whisk attachment as this will achieve greater volume in the baked cakes. Add **Apple compote with no added sugars**, cocoa powder and natural colorant.

Deposit in biscuit molds.

Bake at 170°C for 20 minutes, in a deck oven only using bottom heat.

Cool on a wire rack and decorate with the cream cheese mixed with the cream, sugar and vanilla.

Tip

You can use a doughnut-type mold baking for only 12-15 minutes and decorate with the same cream.

No palm fat • Minimal additives • Less sweet



Nativa Brownie Fit

Ingredients

For the cake

1000 g	Nativa Spelt and Oat cake
500 g	whole eggs
350 g	sunflower/rapeseed oil
150 g	water
570 g	ripe banana puree
150 g	Apple compote with no added sugars (optional)
700 g	Arabesque Dark 70%
150 g	chopped walnuts

For the topping ganache

850 g	Arabesque Dark 70%
650 g	cream

Application

Prepare **Nativa Spelt and Oat cake** mix as indicated in the technical sheet of the product, but first, aerate the eggs using the whisk attachment as this will achieve greater volume in the baked cakes. Add banana puree and **Apple compote with no added sugars**.

Mixing with the beater, at low speed, add the melted chocolate and then mix in the walnuts, by hand.

Deposit into a brownie mold or rectangular mold of about 20 x 25 cm.

Bake at 175°C for about 30 minutes, in a deck oven only using bottom heat.

To produce the ganache, melt the chocolate at 40°C and add the cream in two parts, mixing with a whisk. Cool and then remix-aerate with a whisk.

Spread the ganache over the brownie and decorate with seeds and / or nuts.



**No palm fat • Minimal additives • Less sweet
With fresh fruit • With nuts/seeds • With real chocolate**



Nativa Marbled Cake

Ingredients

1000 g	Nativa Spelt and Oat cake
500 g	whole eggs
350 g	sunflower/rapeseed oil
150 g	water
250 g	Arabesque Dark 70%
170 g	Apple compote with no added sugars
QS	vanilla

Application

Prepare **Nativa Spelt and Oat cake** mix as indicated in the technical sheet of the product, but first, aerate the eggs using the whisk attachment as this will achieve greater volume in the baked cakes. Add **Apple compote with no added sugars**.

Once mixed, separate the batter into two equal parts. In one half, mix the batter with the melted chocolate. In the other half, add the vanilla.

Dose into a plum cake mold of about 24 x 12 cm, using a piping bag for each. The aim is to create a marbled effect with the two batters close to each other, but not fully combined.

Bake at 175°C for about 50 minutes, in a deck oven only using bottom heat.



No palm fat • Minimal additives • Less sweet • With real chocolate



Nativa Banoffe Plumcake

Ingredients

1000 g	Nativa Spelt and Oat cake
500 g	whole eggs
350 g	sunflower/rapeseed oil
150 g	water
500 g	banana in small cubes
150 g	agave or date or maple syrup
250 g	Arabesque Dark 70%

Application

Prepare **Nativa Spelt and Oat cake** mix as indicated in the technical sheet of the product, but first, aerate the eggs using the whisk attachment as this will achieve greater volume in the baked cakes.

In the meantime, combine the banana cubes and the syrup and cook at maximum power in a microwave oven, for 1-2 mins until caramelized. Note; it may be necessary to cover container with a food-grade film/cover and it may be easier to cook in several batches.

Allow banana/syrup mixture to cool to room temperature and add to the mix, together with the melted chocolate.

Two thirds fill baking moulds. Decorate with a very thin slice of banana cut lengthways. Bake at 170°C for 30 minutes, in a deck oven only using bottom heat.

Tip

Can be elaborated also in an individual version.

No palm fat • Minimal additives • Less sweet • With fresh fruit • With real chocolate



Nativa Energy Snack

Ingredients

For the cake

1000 g	Nativa Spelt and Oat cake
500 g	whole eggs
350 g	sunflower/rapeseed oil
150 g	water
330 g	Arabesque Dark 70%
170 g	chopped raw mixed nuts
130 g	hazelnut paste (any other type of nuts paste can be used)

For the decoration

670 g	Arabesque Dark 70%
500 g	mix of chopped nuts, freeze-dried fruit and seeds
80 g	oil

Application

Prepare **Nativa Spelt and Oat cake** mix as indicated in the technical sheet of the product, but first, aerate the eggs using the whisk attachment as this will achieve greater volume in the baked cakes. Using a beater, add the hazelnut paste and the melted chocolate. Gently stir in chopped hazelnuts.

Deposit in sponge cake moulds (1,5 cm height) and bake at 180°C for about 20 minutes, in a deck oven only using bottom heat.

For the decoration melt the chocolate and when it's at about 32°C, add the oil and spread over the sponge cake.

Before it's dries out, add on top the mixed nuts, fruits and seeds.

Cut in slices of 12x5cm.



No palm fat • Minimal additives • Less sweet • With nuts/seeds • With real chocolate



Nativa

Nutritional Cake, Aromas of Asia

Ingredients

For the cake

1000 g	Nativa Spelt and Oat cake
500 g	whole eggs
350 g	sunflower/rapeseed oil
150 g	water
240 g	seeds mix
240 g	chopped walnuts
400 g	ripe banana puree
200 g	Apple compote with no added sugars
500 g	natural yogurts
120 g	agave, date, maple syrup or honey
36 g	mix of spices: black pepper, ground ginger, cardamom, cloves and ground cinnamon

For the decoration

250 g	Apple compote with no added sugars
250 g	water
QS	seeds mix

Application

Prepare Nativa Spelt and Oat cake mix as indicated in the technical sheet of the product, but first, aerate the eggs using the whisk attachment as this will achieve greater volume in the baked cakes. Mixing with a beater, at low speed, gradually add the fruit purees, yogurt and syrup or honey. Add the spices and then, by hand, stir in the seeds and nuts and deposit into the mold.

Bake at 170°C for 50 minutes, in a deck oven only using bottom heat.

For the finishing touch, mix Apricot sugar free filling with water and use it as a glaze on top of the cake. Sprinkle the seeds on top of the glaze. Two thirds fill baking moulds. Decorate with a very thin slice of banana cut lengthways. Bake at 170°C for 30 minutes, in a deck oven only using bottom heat.



No palm fat • Minimal additives • Less sweet • With fresh fruit • With nuts/seeds



keep**exploring.**

www.zeelandia.com

