

Nic.

DELIVERING
Delights
TOGETHER



EXPORT
CATALOGUE

Our Ways of Working

PASSIONATE *People*

We care deeply about what we do.

We go above and beyond to deliver the best experiences for our teams, customers and partners, every day.



We celebrate the happy moments in everyday life.

We believe in the power of joy and this shows in everything that we do.

COLLABORATIVE *Spirit*

We collaborate to make us stronger together.

We believe in the power of collective wisdom
- **we** grow together and learn from one another.

SUSTAINABLE *Relationships*

We create strong, trusting and long-term relationships with our teams, customers, partners, the environment and society.

Frima

DANISH QUALITY CONES



Great taste never goes out of style

The Frima brand is a true testament to the fact that great taste never goes out of style. For decades, our waffles have been a beloved part of Danish traditions – crispy, golden, and crafted with the upmost care. Today, we combine our heritage with modern standards to deliver waffles that are as reliable as they are delicious.

The story of Frima Vafler begins in Aarhus in 1958...

... when a husband and wife introduced an innovative homemade waffle cone iron that sparked a journey they could never have imagined. What started with bike messengers delivering freshly baked cones across the city has grown into a modern production facility serving customers in multiple countries worldwide.

Staying true to our origins

Through every step of this evolution, one thing has remained constant: the exceptional quality and distinctive flavor of Frima cones. From humble beginnings to global reach, our commitment to craftsmanship and taste continues to define what the Frima brand stands for.



**Danish
recipe**



***Let's
talk about
cones***

WAFFLE CONES

SOFT ICE

Our waffle cones are baked according to an old Danish recipe, created to perfectly complement ice cream.

The waffle cones are created with three central aspects in mind: Taste, scent, and texture. The recipe includes real butter and vanilla – baked to their unique crispiness. All to awaken the right senses.

The vanilla enhances the flavour of the ice cream, while the butter gives a delightful, creamy and round flavour.

Make sure to create the full experience for your customers. Serve your delicious ice cream in our unique waffle cones to make sure that your customers will return again and again.

The waffles cones are created specifically for ice cream and are available in many different sizes to make sure that they meet every need.



1100-640
H: 110-115 MM
Ø: 42 MM



1101
H: 135-140 MM
Ø: 37 MM



1102-616
H: 135-140 MM
Ø: 44 MM



1120-448
H: 165-170 MM
Ø: 42 MM



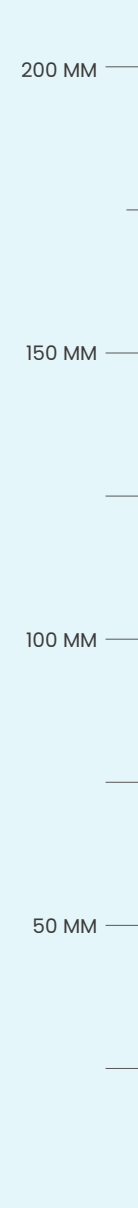
1132-294
H: 180-185 MM
Ø: 46 MM



1133-180
H: 215-220 MM
Ø: 55 MM



1135
H: 170-175 MM
Ø: 46 MM



WAFFLE CONES

SCOOP ICE CREAM

BAKED WITH
butter
AND REAL
vanilla



1103-432
1203-432
H: 145-150 MM
Ø: 54 MM



1104-468
1204-468
H: 135-140 MM
Ø: 50 MM



1105-375
1205-375
H: 145-150 MM
Ø: 63 MM



1106-325
1206-325
H: 160-165 MM
Ø: 70 MM



1117-250
H: 175-180 MM
Ø: 65 MM



1115
H: 150 MM
Ø: 84 MM



1108-272
1208-256
H: 160-165 MM
Ø: 90 MM



1130-90
H: 210-215 MM
Ø: 102 MM



1221-192
H: 182-187 MM
Ø: 89 MM

200 MM

150 MM

100 MM

50 MM

BAKED WITH
butter
AND REAL
vanilla

WAFFLE CONES

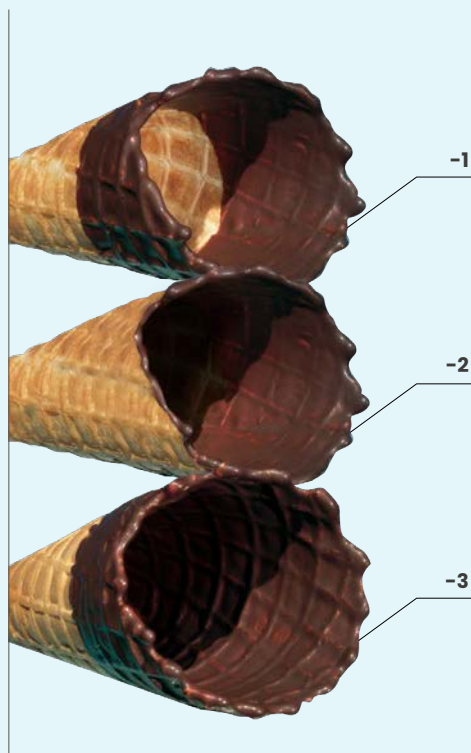
CHOCO

As if the ice cream experience could not get any more delicious, entice and surprise your customers with our tasty choco coated waffle cones.

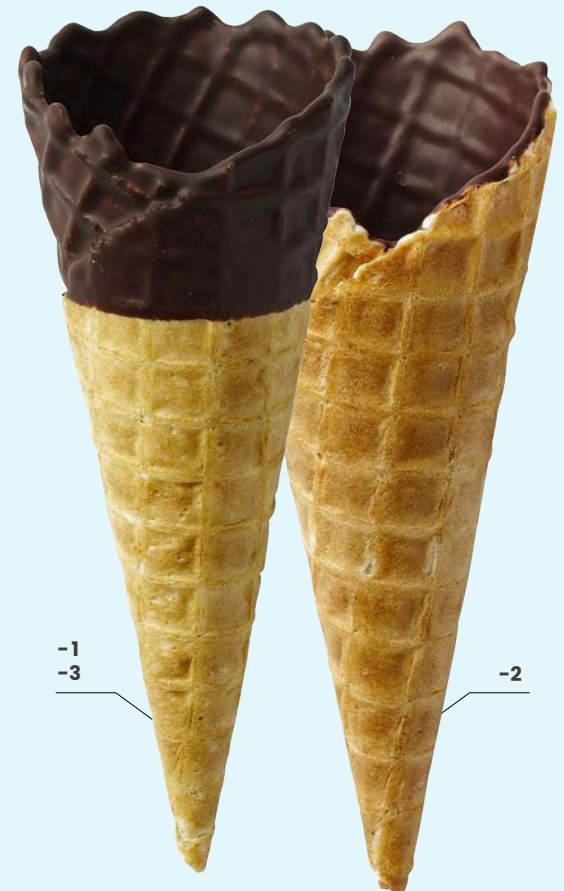
Not only is it an extra tasty treat, but choco coated waffle cones can be helpful in prolonging your ice cream season.

Make sure to promote these in the beginning of spring and in the end of autumn. Paired with delicious ice cream, it will be a treat too irresistible to resist.

Elevate the experience and prolong the season – it is a win-win situation.



1400-1
H: 110-115 MM
Ø: 42 MM



1403-1
1403-2
1403-3
H: 145-150 MM
Ø: 54 MM



1404-1
1404-2
1404-3
 H: 135-140 MM
 Ø: 50 MM



1406-1
1406-3
 H: 160-165 MM
 Ø: 70 MM



1408-1
 H: 160-165 MM
 Ø: 90 MM

200 MM

150 MM

100 MM

50 MM

WAFFLE CUPS

The absolute tastiest alternative to paper and plastic cups.

Serve your ice cream in a crispy and tasty waffle cup and reduce waste at the same time. It is a new and exciting way to serve ice cream with a delicious twist.

These waffle cups are developed with environmentally aware customers in mind, as a substitute to the classic paper and plastic cups.

The waffle cups are 100% biodegradable – but better yet eaten as an enjoyable delight.



1155-240
H: 34 MM
Ø: 75 MM



1156-240
H: 39 MM
Ø: 80 MM



1157-280
H: 45 MM
Ø: 93 MM

WAFFLE BOWLS

BAKED WITH
butter
AND REAL
vanilla

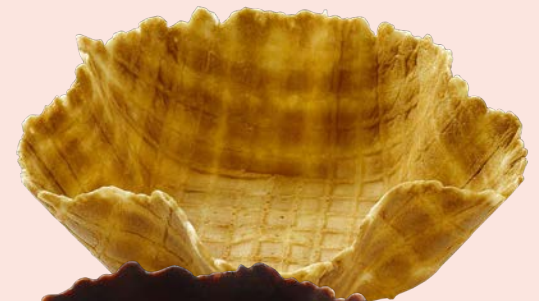
1449-140
H: 39 MM
Ø: 53 MM



1151-240
H: 95 MM
Ø: 55 MM



1154-74
H: 35 MM
Ø: 90 MM



1140-180
H: 27 MM
Ø: 100/60 MM



1150-104
H: 43 MM
Ø: 76 MM



1450-96
H: 43 MM
Ø: 76 MM



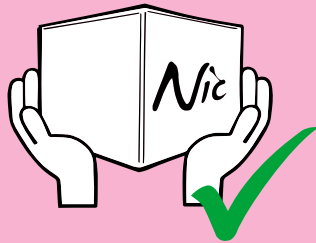
1440-160
H: 27 MM
Ø: 100/60 MM



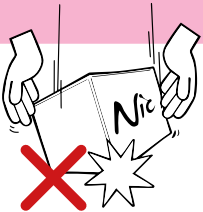
1454-62
H: 35 MM
Ø: 90 MM

HANDLE YOUR CONES WITH CARE

HANDLE WITH CARE

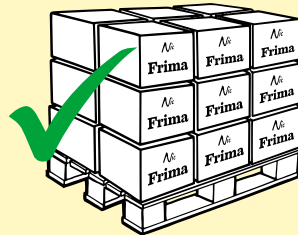


Waffle cones are fragile products, hence sensitive to transport and handling.



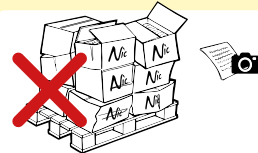
Therefore, do **NOT** drop, throw, or knock the cone boxes.

RECEIVING THE CONES



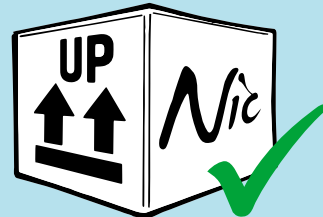
ALWAYS CHECK:

- ✓ If there are visible deformities.
- ✓ If cone boxes are crushed, dented, or flipped on their side.
- ✓ If any heavy items are placed in the middle of the cone boxes' top outer flaps.

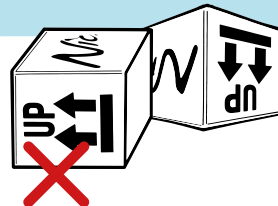


If any issue is detected upon delivery, it shall be reported to the sender. Claims shall be duly noted and detailed on the CMR, e.g., pictures, lot no., expiry date, etc.

KEEP RIGHT SIDE UP

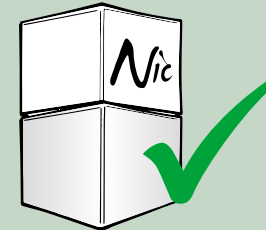


The boxes are specially designed to protect the cones, so always keep the right side up.



Do **NOT** flip the boxes on their side, or turn them upside down.

DO NOT SQUEEZE THE CONES

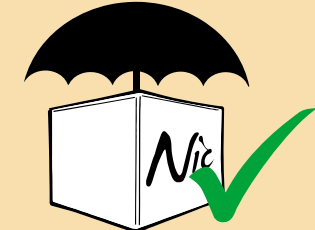


Try placing the cone boxes on top of the other items on the pallet when in doubt.



The middle of the cone boxes' top outer flaps has low strength. Therefore, **AVOID** placing any heavy items on top of it.

AVOID MOISTURE



Cones are sensitive to moisture and may lose their crispy texture. Therefore, tightly close the plastic bag inside the cone box right after use.



Protect them against humidity when they are exposed in the store. Remember to cover them completely when not in use.

PACKAGING AND CASES

In order to make sure that our waffle cones arrive with no damage, our packaging has been designed specifically to withstand the journey.

Our boxes are of the highest quality to ensure that the waffle cones are protected during transport – so you can make sure to receive them intact, crispy and tasty.

We offer two types of standard boxes: The traditional cardboard box with cardboard dividers and our boxes with biodegradable trays.

The biodegradable trays ensure optimal protection of the waffle cones and with their stackable characteristic they optimize the use of space within the boxes.



BIODEGRADABLE



390 X 390 X 360 MM



385 X 385 X 235 MM

Various Cones

COLOURED CONES



83-430
RASPBERRY
H: 155 MM
Ø: 48 MM



83-431
PEAR
H: 155 MM
Ø: 48 MM



83-432
BLACK
H: 155 MM
Ø: 48 MM



83-434
ORANGE
H: 155 MM
Ø: 48 MM

PRESSED CONES



83-410
H: 115 MM
Ø: 53 MM



JB204
H: 25 MM
Ø: 59 - 95 MM



JB200
H: 115 MM
Ø: 50 MM



Wafer disc

Looking to boost your brand visibility?
Create a lasting impression by printing your logo on
an edible wafer, perfect for topping ice cream. This
fun and tasty touch will delight your customers,
leaving them with a memorable experience.

Flat Top Cone



231
H: 110 MM
Ø: 42 MM

RETAIL

We offer a large selection of our waffles in striking retail boxes. Ready for sales at the shop, kiosk or ice cream parlour.

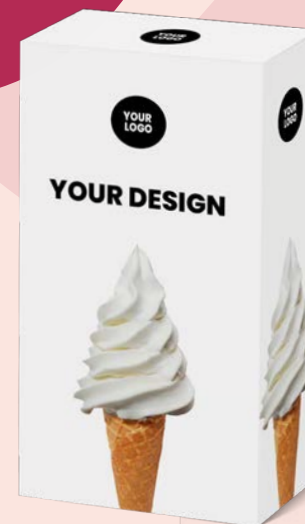
With different sizes of classical waffle cones and choco covered waffle cups, your customers will be able to make the perfect dessert at home. Provide your own ice cream in a takeaway box and you have got yourself a match made in heaven.



1454-9X6
PRODUCTION
PER REQUEST



*All we
need is
your
design*



PRIVATE LABEL

Sell your waffle cones in boxes with your own name, brand and message.

We produce private label products with whatever design you would like.

Beautiful and promotional representation causes greater sales!



1105
PRODUCTION PER REQUEST



1112-12



1404-1
PRODUCTION PER REQUEST



Nic[®]
SOFTICE



Creamy perfection, designed for professionals

VANILLA ICE CREAM MIX LIQUID

BASED ON MILKFAT



70010
GOLD
1 X 10 LITER / 11 KILO



7310505
CLASSIC
1 X 10 LITER / 11 KILO



70510
ELITE
1 X 5 LITER / 5,5 KILO

VANILLA ICE CREAM MIX LIQUID

BASED ON VEGETABLE FAT



70020
STANDARD
1 X 10 LITER / 11 KILO



70520
REGULAR
1 X 5 LITER / 5,5 KILO

FLAVOURED ICE CREAM MIX – LIQUID



43690
CHOCOLATE
1 X 10 LITER / 11 KILO



43694
STRAWBERRY
1 X 10 LITER / 11 KILO



43662
YOGHURT
1 X 5 LITER / 5,5 KILO

*Delight in
the silky texture
of our premium
soft ice*



Soft, sweet, and simply irresistible

VANILLA ICE CREAM MIX POWDER

BASED ON MILK FAT



82120
YELLOW
7 X 2 KILO



82010
OI
14 X 1 KILO

VANILLA ICE CREAM MIX POWDER

BASED ON VEGETABLE FAT



43840
FOR ALL
14 X 1 KILO

FLAVOURED ICE CREAM MIX - POWDER



43720
CHOCOLATE
10 X 1 KILO



43700
STRAWBERRY
10 X 1 KILO



43730
BANANA
10 X 1 KILO



43740
BLACKCURRANT
10 X 1 KILO



43750
YOGHURT
10 X 1 KILO

*Enjoy the
perfect balance
of Flavours*



Milkshakes

***Make the
most delicious
milkshakes***



MILKSHAKE



82060
POWDER
14 X 1 KG



43670
LIQUID
1 X 10 LITER

With Nic's milkshake mixes, you can easily make the most delicious milkshakes. All you need to add is syrup for flavor. And of course, we can supply that too!

In short:

we have everything you need to make your milkshake a sales success.



NG

NIC GELATO



Gelato beyond imagination

BASE

LATTE 50
04091060 2 KG

100 V
04091062 2 KG

LATTE 100 MF
04091064 2 KG

FINLANDIA 50 LF
04091067 2 KG

COMPLETA
04093073 2,1 KG

GEL MIX FRUTTA
04093086 2 KG

VEGANA COMPLETA
04093080 2 KG



OTHER

YOGURT
101856 2 KG

EMULGATOR NUVOLA
205396 4 KG



PRONTO LIMONE
READY LEMON
102687 1,5 KG

PRONTO ANGURIA
READY WATERMELON
102688 1,5 KG



In-house production.

APPLICABLE FOR
HOT AND COLD PROCESSES



VARIEGATO

STRACCIATELLA
STRACCIATELLA
103001 5 KG

BISCOTTO NERO
BLACK COOKIES
103097 5 KG

AMARENA
CHERRY
200718 4 KG

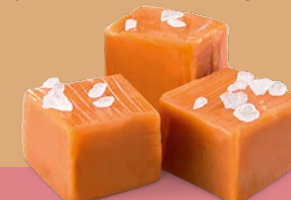


ROCHELLA CIOCC
CHOCOLATE CREAM WITH
CHOPPED HAZELNUT
205827 5 KG

NOSELLA
CHOCOLATE CREAM
WITH HAZELNUT
103002 5 KG

NOCCIOTELLA
CHOCOLATE HAZELNUT
205825 5 KG

CARAMELLO SALATO
SALTED BUTTER CARAMEL
205828 3 KG



IMAGES ARE FOR ILLUSTRATIVE PURPOSES ONLY

Full of flavour

Give your customers the feeling of nostalgia and comfort with our lovely range of classic flavours.

PASTA

NOCCIOLA INTENSA
HAZELNUT 5 KG
103003

BISCOTTINO
BISCUIT 3 KG
200362

DI NOCCIOLE, I.G.P
HAZELNUT PIEMONTE 5 KG
200929

CIOCCOLATO BIANCO
WHITE CHOCOLATE 3 KG
200335

BIANCOCCO
WHITE CHOCOLATE & COCONUT 3 KG
205824

CUOR DI CIOCCOLATO
FINE CHOCOLATE 3 KG
200365

LIMONELLO
LEMON & LIME 3 KG
502802

PISTACCHIO PURO, DI SICILIA
PISTACHIO 3 KG
200926

MENTA
MINT 3 KG
502828

CARAMELLO SALATO
SALTED BUTTER CARAMEL 3 KG
205823

DOLCE CARAMELLO
CARAMEL 3 KG
502801

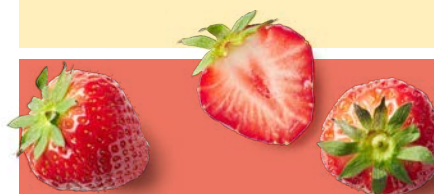
ARACHIDI
PEANUT 3 KG
205821

FRAGOLA M (LATTE)
STRAWBERRY FOR GELATO 3 KG
200333

FRAGOLA
STRAWBERRY FOR SORBET 3 KG
502800

MALAGA
RUM & RAISIN 3 KG
205822

VANIGLIA
VANILLA 3 KG
200364





GUSTO VANILLA

VANILLA
502806

3 KG

RABBARO

RHUBARB
502804

3 KG



***Try all the
classics!***



Sprinkles



Let the Sprinkles do the magic

Elevate Your Dessert! Transform every scoop of ice cream or soft ice into a visual masterpiece with premium sprinkles. Ready to be inspired by our large selection of sprinkles?



76-604
MINI LENTILS



76-682
TUTTI FRUTTI
CRUNCH



76-671
MIXED SPRINKLES



76-680
SALT LIQUORICE
FLAKES



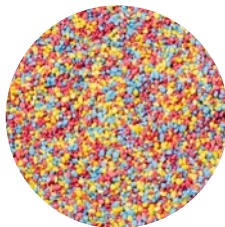
76-670
CHOCO SPRINKLES



76-673
LIQUORICE SPRINKLES



76-927
LEMON CRUNCH



76-650
SUPERHERO MINI PEARLS



76-690
POP'N CORN CRUNCH

*Turn up the
crunch with
Salted Caramel*



Fun and Flavourful sprinkles



3030
SUPER SOUR CRUNCH



76-888
MINI MERINGUE



76-901
MINI MARSHMALLOWS



6869
PISTACHIO SPRINKLES



6876
STRAWBERRY
SPRINKLES



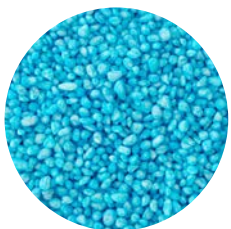
6877
SALT LIQUORICE
MINI PEARLS



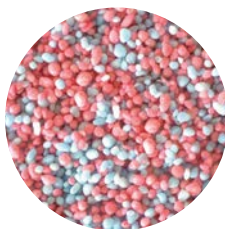
76-684
SALTED CARAMEL
CRUNCH



76-698
STRAWBERRY CRUNCH



76-691
BLUE CRUNCH



76-692
SOUR FIZZY CRUNCH



76-503
CARAMEL MINI FUDGE



76-683
COATED TOFFEE
CRUNCH



favourite
Choose your sprinkles...



Topping

Do you need a little extra on top? Probably, when it comes to these topping sauces.



The finishing touch

Enhance your ice cream with a variety of topping sauces to add extra flavour and also for a visually beautiful finishing touch.



75-825
CHOCOLATE
TOPPING



75-835
WHITE CHOCOLATE
TOPPING



75-840
HARD CHOCOLATE
TOPPING



75-830
RASPBERRY
TOPPING



75-822
SALTED CARAMEL
TOPPING



75-831
BLUEBERRY
TOPPING



75-826
STRAWBERRY
TOPPING



75-890
GINGERBREAD
TOPPING



75-878
NUGATTI
TOPPING



75-829
SALT LIQUORICE
TOPPING



75-827
TOFFEE
TOPPING



75-828
NOISSETTE
TOPPING

**Our beloved
chocolate
topping**



FROZEN FRAPPÉ

Nic. x LiquidBeans®



**Free
from dairy
ingredients**

*Take your coffee service
to the next level and
offer a refreshing,
flavorful treat that will
delight everyone.*



Discover the authentic taste of coffee

Imagine a **creamy, delicious frappé**, prepared in a granita machine, and completely free from dairy ingredients. With the Nic x LiquidBeans Frozen Frappé Kit, this vision becomes a reality! Thanks to the unique collaboration between Nic and LiquidBeans, you can now serve **the tastiest iced coffees** to your guests – quickly, easily, and always with premium quality.



562798
GRANITA MACHINE
ULTRA 5L
Stylish granita machine equipped with UV light



45100
NIC X LIQUIDBEANS
FROZEN FRAPPE KIT
8 x 1 kilo Frappé Base Mix
8 x 92 ml Frozen Frappé Essence

Enjoy the freedom to create dairy-free Frozen Frappés without compromising on taste nor quality.

Perfect for any occasion, from a warm summer day to a cozy gathering! Make sure your guests can enjoy top-quality iced coffee, time after time, with the Nic x LiquidBeans Frozen Frappé Kit!

Perfect for any occasion



Quick and easy

The kit contains **everything you need** for the perfect iced coffee experience: eight bags of base mix and eight sachets of powerful, unique LiquidBeans coffee extract.



Step 1

Pour three liters of cold water into the measuring cup.



Step 2

Mix one bag of base mix and one sachet of coffee extract with the water.



Step 3

Mix for 30 to 60 seconds and pour the mixture into the machine.

Step 4

Then, simply process the mixture in your granita machine, and voilà!

SCOOP®
SLUSHICE



CONCENTRATES



152722
SCOOP TROPICAL BLUE



152717
SCOOP ICE BLUE



152785
SCOOP RASPBERRY



152784
SCOOP GREEN APPLE



152778
SCOOP EXOTIC



152783
SCOOP PINEAPPLE



152815
SCOOP TUTTI FRUTTI



152787
SCOOP STRAWBERRY



152817
SCOOP PASSION



152788
SCOOP LEMON



152827
SCOOP CANDYFLOSS



152735
SCOOP JOLLY COLA



MACHINES



SCOOP V-AIR 2

H x W x D:
89 x 47 x 60 cm
Capacity: 2 x 12 ltr.
Weight: 56 kg.

900005

SCOOP V-AIR 3

H x W x D:
89 x 69 x 60 cm
Capacity: 3 x 12 ltr.
Weight: 70 kg.



900006



Delivering Delights Together

Many years ago, we came together as a group to deliver more joy and elevate the ice cream experience. It all started back in 2005 when three of our companies, **N**imatopaal, **I**dun and **C**andeco, came together to form **Nic** – creating a stronger product portfolio and unified service to the customers.

Today the Nic Family has grown and developed into a large group. Our local businesses remain the beating heart of Nic, delivering delicious products and top service. Nic consists of 4 regional business clusters, with a total of 20 sites across the Nordics, UK, Germany and Benelux.

We are Europe's leading Ice Cream Ingredients & Accessorise Experts. Every day, we are working with a clear purpose to deliver next level ice cream experiences for our customers, partners and consumers.

We supply a world of sweet ingredients and cherish the value of strong, trusting and long-term relationships with our business partners and customers. Nic is a part of Orkla Food Ingredients, the leading Norwegian supplier of bakery and sweet ingredients, which gives us a unique access to a comprehensive array of the best products, services and international producers – contributing to endless great opportunities to help your business prosper and grow.

We care deeply about what we do, and we go above and beyond to deliver top-notch products and services, ensuring you can fulfill your ice cream dreams. We provide everything related to delightful ice cream, making sure you have all you need to create the perfect ice cream experience for you and your customers.

Our extensive product range includes an extravaganza of ice cream ingredients and accessories

for your business. Explore the world of joyful delights in everything from authentic Italian gelato ingredients, creamy soft serve mixtures, enticing flavour variations, and not to forget the cherry on top adding decorative and indulgent sprinkles, topping sauces and much more.

Ice cream is one of life's delights! It's about creating joyful moments, brightening peoples' days and elevating their experiences. Here at Nic we aim to achieve mutual success being the best partner and supportive companion for us to accomplish just that.

*We deliver
delights together*

Nic

OV

Denali[®]
Ingredients

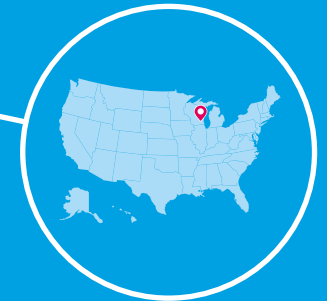
Orkla
Sweet Ingredients



Nic is Europe's leading experts in ice cream ingredients and accessories. We take pride in what we do, and we always strive to deliver out of the ordinary products and service. Our ambition is to fulfill our customer's ice cream dreams.



At OV, we are leading specialists in confectionery, ingredients and decorations. Our wide range of ingredients, confectionery and decorations provide endless, inspiring solutions for your business.



Denali Ingredients supplies food manufactures with a broad line of quality ingredients. The entire team is committed to delivering on ALL customers' expectations.



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*Please
scan qr code*

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