

Marvella

EXTRA-FINE CAKES



Cakes for people with chewing and swallowing difficulties

When the act of eating turns into a challenge, health issues are not the only impact on the lives of people affected. Social and emotional factors take a toll as well.

As ambassadors of Viennese coffee house culture, we serve joy and a high quality of life every day with our cakes and pastries. Our aim is to serve confectionery that offers carefree enjoyment for affected and non-affected people alike:

**Cakes that bring joy to everyone -
cakes that bring people together.**

Based on world-famous Viennese baking traditions, developed with doctors, dieticians and speech & language therapists we have created an innovative patisserie line:
Marvella — Extra-fine cakes.


TRADITION AND INNOVATION

Landtmann's Original Patisserie is emblematic of Viennese coffee house culture — a patisserie that values tradition and continues to reinvent itself.



For over 45 years, we have been baking sweet specialties with ingredients carefully selected according to the finest Viennese confectionery traditions in our Patisserie in Vienna. Over this time, we have developed and tested countless recipes to create sweet specialties for various nutritional concepts. The Patisserie is the heart of our family business with 150 years of coffee house history.

In keeping with the traditional confectioner's craft, we bake all our desserts with great dedication and attention to detail – a treat for all the senses.

From the heart 



The Querfeld family



WHAT'S BEHIND IT ALL

Eating is an emotional experience involving all the senses, and it has an incredibly high social value.

Desserts, and cakes in particular, represent pure satisfaction and celebration. That is why we took classic recipes and used them as the basis for new creations with a clear vision: cakes that can be enjoyed easily and safely by people suffering from dysphagia or dementia and that are also a pleasure for everyone due to their appearance, aroma, flavour and smooth consistency. Pieces of happiness.

In addition to their flavour and appealing look, our cakes are also highly caloric due to their high fat and protein nutrients, helping people who have challenges eating to achieve their desired daily requirements.



A TRADITIONAL CRAFT For sweet dreams



developed with
physicians & speech
therapists



texture optimized
for IDDSI 4



high-protein
high-calorie



pre-portioned
& deep frozen



270 days
shelf life



defrost
& enjoy



only natural
ingredients



Viennese coffeehouse
quality



suitable for
dysphagia



A Traditional Craft

Our sponge cake is baked according to traditional recipes and refined with cream cheese, egg whites and other high-quality ingredients.

Despite their different composition and recipe, all of the cake's layers have the same smooth consistency. The cakes correspond to the IDDSI* level 4 requirements making them particularly suited for people with chewing and swallowing disorders. And for everyone else it's simply a delicious dessert!

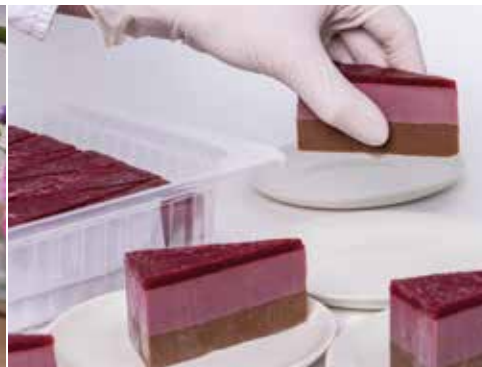
CHOOSE YOUR FAVORITE

Cakes that bring joy to everyone, cakes that bring people together.

Currently we are offering three different flavors of Marvella cakes. They are available as pre-portioned cake pieces in resealable trays (27 pieces per tray, one variety per tray) or as whole cakes. The cakes and pieces are frozen immediately after preparation and have a shelf life of 270 days.



Apricot Cake




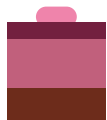

Black Forest
Cherry Gateau



Mozart Cake

LAYER BY LAYER — A FEAST FOR THE EYES

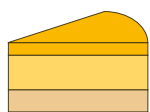
The individual layers are a composition of the finest ingredients, and together they create a coordinated taste experience with a uniform texture:

		
<ol style="list-style-type: none"> 1 Mint hearts** 2 Apricot fruit layer 3 Fine curd apricot cream 4 Classic sponge cake 	<ol style="list-style-type: none"> 1 Cherry hearts** 2 Cherry fruit layer 3 Fluffy cherry mousse 4 Dark chocolate sponge cake 	<ol style="list-style-type: none"> 1 Nougat hearts** 2 Fine pistachio layer 3 Hazelnut nougat mousse 4 Aromatic coffee sponge cake

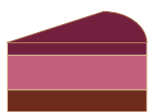
* For more information on the IDDSI Standards go to <https://iddsi.org>.

** The hearts to top off the cakes are only available on whole cakes. For the cake pieces, hearts are not added in order to facilitate handling.

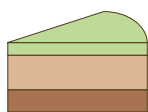
Marvella Range



Piece of
Apricot Cake



Piece of
Black Forest
Cherry Gateau



Piece of
Mozart Cake



Apricot Cake



Black Forest
Cherry Gateau



Mozart Cake

INFORMATION ON CAKE PIECES

Weight of cake pieces	50 g
Size (diameter)	/
Servings	/
Packaging unit	27 pieces, single variety
Packaging unit weight	1350 g
Packaging	Tray with lid
Shelf life (frozen)	270 days

INFORMATION ON CAKES

Weight of cake	500 g
Size (diameter)	13 cm
Servings	8
Packaging unit	2 cakes, single variety
Packaging unit weight	1000 g
Packaging	Tray with lid
Shelf life (frozen)	270 days

SO SIMPLE – SO GOOD

Store at -18 °C. Defrost in the refrigerator at +4 °C for 8 hours (do not refreeze after defrosting). Allow to sit at room temperature for one hour before consuming.

ORDERING & DELIVERY

Find out about current distribution partners and sources of supply on our website www.marvella.at or contact us via info@marvella.at. Additional information is available on request.

FOR ANY FURTHER INFORMATION,
PLEASE CONTACT US

info@marvella.at
www.marvella.at

