

Chocolate Products	Order Quantity in Grams	Leavening Agents	Order Quantity in Grams
Cocoa Butter		Baking Powder (Double Acting)	
Cocoa Powder		Baking Soda	
Compound White Chocolate		Instant Yeast (Osmotolerant)	
Compound Dark Chocolate			
Couverture Dark Chocolate 54.5%		<b>Liqueurs</b>	<b>Order Quantity in Grams</b>
Couverture Milk Chocolate C823		Triple Sec	
Couverture Ruby Chocolate		Bourbon	
Couverture White Chocolate W2		Bailey's	
Cocoa Nibs		Rum Dark	
<b>Dairy</b>	<b>Order Quantity in Grams</b>	<b>Nut Products</b>	<b>Order Quantity in Grams</b>
Milk Powder		Almonds Ground, Blanched	
Whipping Cream 35%		Almonds Natural Thin Sliced	
Whole Milk 3.25%		Hazelnuts Ground	
Sour Cream		Hazelnuts Whole	
Cream Cheese		Hazelnut Paste	
		Pistachios Whole	
<b>Dried Fruit</b>	<b>Order Quantity in Grams</b>	Pistachio Paste	
Dried Cherries			
Dried Blueberries		<b>Seeds and Seed Butter</b>	<b>Order Quantity in Grams</b>
Dried Cranberries		Sunflower Seeds	
<b>Fresh Eggs</b>	<b>Order Quantity in Grams</b>	<b>Spices</b>	<b>Order Quantity in Grams</b>
Eggs Large		Nutmeg	
		Allspice	
<b>Fats</b>	<b>Order Quantity in Grams</b>	Pumpkin Pie Spice	
Butter Unsalted		Cinnamon Ground	
Vegetable Oil		Salt	
Vegetable Shortening		Sea Salt	
Coconut Oil			
		<b>Starch</b>	<b>Order Quantity in Grams</b>
<b>Flavorings</b>	<b>Order Quantity in Grams</b>	Cornstarch	
Fresh Ginger			
Vanilla Extract		<b>Sugar Paste</b>	<b>Order Quantity in Grams</b>
Bourbon Vanilla Bean Paste		Rolled Fondant	
Instant Coffee			
Chamomile Tea		<b>Sweetening Agents</b>	<b>Order Quantity in Grams</b>
Lemon Oil		Glucose	
		Honey	
<b>Flour</b>	<b>Order Quantity in Grams</b>	Isomalt	
All Purpose Flour		Light Corn Syrup	
Bread Flour		Condensed Milk	
Cake Flour		Maple Syrup	
Pastry Flour		Soft Fondant	
		Sugar, Granulated	
<b>Fresh Fruit</b>	<b>Order Quantity</b>	Sugar, Icing	
Kiwi		Sugar, Brown	
Pineapple			
Mango		<b>Fresh Produce</b>	<b>Order Quantity</b>
Blackberry		Carrots	
Lemon		Beets	
Strawberries		Parsnip	
Oranges			
Raspberries		<b>Misc.</b>	<b>Order Quantity in Grams</b>
		Feulitine	
<b>Fresh Herbs</b>	<b>Order Quantity in Grams</b>	Ice Cubes	
Rosemary		Rolled Oats	
Thyme		Apricot Glaze	
<b>Frozen Fruit Puree</b>	<b>Order Quantity in Grams</b>	<b>Permitted Additional Ingredients Not Supplied by Skills/Compétences Canada</b>	
Raspberry		These Ingredients do not count in your two extra ingredient	
Passionfruit		Food Colors	
White Peach		Cocoa Butter Colors	
Strawberry		Agar	
		Tartaric Acid	
<b>Frozen Fruit</b>		Citric Acid	
Frozen Rhubarb		Vanilla Beans	
Frozen Saskatoon Berries		Luster Dust/Metallic Powders	
		Modified Starch	
<b>Gelatin Products</b>	<b>Order Quantity in Grams</b>	Maltodextrin	
Gelatin Sheets		Yuzu Juice	
Gelatin Powder		Soy Lecithin	
Mirror Glaze		Ultra Sperse	
Pectin NH		Fish Gelatin	

**Staples - Not required to Order**

Silicon paper – 40 X 60 cm (16" x 24")  
 Cling Film  
 Aluminum foil  
 Cardboard underlines for cakes – 25 1/2 cm (10") – 15.24 cm (6")  
 Paper Towels  
 Sanitizing solution in spray bottles  
 Dish Soap  
 Pan Spray

**Additional Important Notes:**

Competitors are permitted to bring in two ingredients of their choice. The two ingredients will be presented to the judges during the 30 minutes of set up, while the judges are inspecting the workstation, tools and permitted additional ingredients. The two additional ingredients cannot be premade or fabricated ingredients or products. Beyond the two additional ingredients no other ingredients are allowed to be brought to the competition site. NO GOLD LEAF, NO SILVER LEAF  
 Minors: If competitors are wanting to use the listed Liquor/Alcohol within their recipe, competitors must consult with a National Technical Committee (NTC) member for assistance. Secondary competitors/minors are not to handle any alcohol. A NTC member will dispense the desired amount within the recipe for the competitor.  
 ALL INGREDIENTS ARE SUBJECT TO AVAILABILITY