

# BAKESTABLE fillings

## cocoa - hazelnut - almond



**Fillings designed for the industrial bakery-biscuits-pastry industry:**  
brioche, muffins, pain-au-chocolat, pastry, croissants,...

**MESO: dark/milk**  
Non-Lauric

Thermo-stable: bake (200 °C) & deep-freeze stable  
Pumpable at room temperature

**KIRINA: hazelnuts/almonds**  
Lauric / Non-Lauric

Variable Hazelnut / Almond content

Thermo-stable: bake (200 °C) & deep-freeze stable

### BAKE STABLE FILLINGS

ARTICLE		INGREDIENTS	DESCRIPTION
20300204	<b>HAZELNUT CHOCOLATE FILLING</b> RSPO-SG	<ul style="list-style-type: none"> <li>· Whole milk powder</li> <li>· Lecithin</li> <li>· Sugar</li> <li>· Vegetable fats and oils</li> <li>· Hazelnuts 15%</li> <li>· Low-fat Cocoa powder</li> <li>· Whole milk powder</li> <li>· Lecithin</li> <li>· Vanilla extract</li> </ul>	Hazelnut chocolate filling cream, bakestable, pump-able, can be processed directly at the production line, typical hazelnut taste, freezestable.
20300108	<b>CHOCOLATE FILLING</b> RSPO-SG UTZ-MB KAKAO	<ul style="list-style-type: none"> <li>· Sugar</li> <li>· Vegetable fats and oils</li> <li>· Almonds</li> <li>· Chocolate</li> <li>· Lecithin</li> </ul>	Chocolate filling cream with pleasant chocolate taste, bakestable, pumpable, can be processed directly on production line.
*O.A. 50300328	<b>NEW COCONUT FILLING</b>	<ul style="list-style-type: none"> <li>· Sugar</li> <li>· Vegetable fats and oils</li> <li>· Coconut milk powder 16%</li> <li>· Skimmed milk powder</li> <li>· Lecithin</li> </ul>	Soft to cut resistant preparation, light colour, typical coconut taste, bake stable.
*O.A. 50399971	<b>NEW HAZELNUT FILLING</b>	<ul style="list-style-type: none"> <li>· Sugar</li> <li>· Hazelnuts 18%</li> <li>· Vegetable fats and oils</li> <li>· Whole milk powder</li> </ul>	Soft to cut resistant preparation, light brown colour, typical fine milk taste bake stable.



### Gianduia Forno Croissant

Crema vellutata e compatta dall'ottimo gusto gianduia grazie alle nocciole di qualità 4% tostate e finemente tritate e raffinate, ottimi cacao e buon latte. Studiata per la farcitura prima della cottura in forno di croissant, brioches, cornetti, bugie e frittelle fritte ripiene. Ideale anche nell'impiego in prodotti surgelati.

**Confezione:** secchiello da kg. 6/12/20.

*A velvety and dense cream with intense Gianduia taste thanks to the superior selection of roasted and finely chopped hazelnuts (4%), excellent cocoa and quality whole milk. Specifically designed for filling before oven-baking croissants, sweet pies, pancakes and stuffed pancakes. Ideal in the preparation of frozen products.*

**Packaging:** 6, 12 and 20 kg buckets.



### Gianduia Forno Crostata

Crema vellutata e compatta dall'ottimo gusto gianduia grazie alle nocciole di qualità 4% tostate e finemente tritate e raffinate, ottimi cacao e buon latte. Studiata per la farcitura prima della cottura in forno di crostate, biscotti grissì, Ideale anche nell'impiego in prodotti surgelati.

**Confezione:** secchiello da kg. 1/6/12/20.

*A velvety and dense cream with intense Gianduia taste thanks to the superior selection of roasted and finely chopped hazelnuts (4%), excellent cocoa and quality whole milk. Specifically designed for filling before oven-baking tarts and stuffed cookies. Ideal in the preparation of frozen products.*

**Packaging:** 1/6/12 and 20 kg buckets.



### Moretta da Forno

Crema al cacao 12% concentrata ideale per ogni uso ante-forno.

**Confezione:** secchiello da kg 6/12/20

*Concentrated 12% cocoa cream ideal for all pre-oven use.*

**Packaging:** 6/12/20 kg buckets



## Pistacchiocroissant 15

Crema spalmabile al pistacchio 15% ideale per le farciture ante-forno di croissant, biscotti ripieni.

**Confezione:** secchielli da kg 6/12

*15% Pistachio cream spread, ideal for croissant baking, biscuits with filling.*

**Packaging:** 6/12 kg buckets



*Baking*



*Baking*