

CREMFILLING DELUXE



A range of innovative high quality products based on fat. Very easy to use due to short and stable texture for a lot of different applications like cakes, tarts and puff pastries.



Main characteristics

- Bake stable
- Freeze and thaw stable
- Can be injected before or after cooking
- Paste texture, easy to spread, easy to write with
- Ready-to-use
- Smooth and creamy texture
- Shelf stable
- Eggless and non-dairy

Varieties available

- Chocolate (improved version)
- Vanilla (improved version)
- Mocha **NEW!**
- Coconut **NEW!**
- Caramel
- Dulce de Leche **NEW!**

Shelflife

- 18 months

Packaging

- 6 kg pail



Certificates:

FDA REGISTERED :



ISO 9001



HACCP



HALAL



General

T. +32 (0)64 84 61 10

F. +32 (0)64 84 61 11

Sales

T. +32 (0)64 84 61 25

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 **Bakbel**
Our fruits Your passion