



# **PASTRYFILL**



#### **OVERVIEW**

Our Pastryfill is a multi-purpose product, which usefully combines characteristics of both a Cold Glaze and Fruit Filling.

Based on Fruit Purees, allowing it to be used as a filling.

It can also be used as a **ready-to-use** Cold Glaze topping (spread onto pastries with flat surfaces) to create a shiny effect, with natural colour, and delivering a fresh fruit taste.

#### **BENEFITS**

- To be used as a filling (e.g. <u>Jam</u>) or topping (e.g. <u>Cold glaze</u>)
- Contains traces of fruit
- · Good shine
- Freshtaste
- Natural colour
- Freeze/thaw and bake-stable

#### STANDARD VARIETIES

Kiwi with seeds, Passion fruit with seeds.

Non-standard varieties (or bespoke fruit %) available on <u>request</u>. Such as: Strawberry, Raspberry, Lemon, Kiwi (no seeds), Passion (no seeds) and more.

#### **HOW TO USE**

- As a filling or topping.
- It can be spread onto pastries with flat surfaces to create a shiny effect.
- It can also be mixed with **Bakbel Diamond Glaze** to achieve even more shine and marble effect.
- Alternatively, use for baked cheesecake or mixed in custard or butter cream.

?? Follow us for more inspiration, tutorial and recipes on Instagram, FB, Youtube and LinkedIn.

### **ADDITIONAL INFORMATION**

Available on request:

Packaging | Palletisation | Storage | Shelf life | Specification sheet.

Products are: Suitable for vegetarians, KOSHER and HALAL certified.







#### **STORAGE**

Keep in a cold and dry place (<20°C / <68°F), Limited shelfelife once opened, Store in refrigerator once opened



# **SHELF LIFE**

On request days









Fillings

**INGREDIENT FEATURES** 

Halal, Kosher, Suitable for Vegetarian

# FINISHED PRODUCT

Biscuit, Brioche, Cake, Confectionery, Croissant, Danish

## **BRANDS**

Pastryfill



Decoration, Filling, Topping