



SOFT CREAM

OVERVIEW

We have developed a new range of creams especially made for cold application: Introducing the SOFT CREAM range.

Due to its **lower brix**, this range is developed for filling applications. Its lower viscosity means it is **more creamy and easier to inject**.

BENEFITS

- Smooth and creamy texture
- Eggless and non-dairy: Shelf-stable
- Ready-to-use
- Freeze/thaw stable
- Injectable
- Easy to spread

STANDARD VARIETIES

Several flavours available on request: Bavarian, Caramel Butterscotch, Dulce De Leche, Pumpkin, Salty Caramel, Vanilla, Yuzu and more.

?? 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), Store in refrigerator once opened



SHELF LIFE

On request days



TYP

Creamy Fillings











FINISHED PRODUCT



RRANDS

Creamy Fillings

Eggless, Halal, Kosher, Non Dairy, Suitable for Vegetarian

Brioche, Croissant, Doughnut

Water Based Cream



Filling