Cremfil Ultim

The ultimate chocolate filling with exceptional taste



Cremfil Ultim is Puratos' latest innovation in technical fillings. This delicious, emulsified chocolate filling delivers the mouthfeel and texture of a fat-based chocolate filling with the functionality of a water-based cocoa filling.

Cremfil Ultim is the perfect balance of taste, freshness and health.



Taste

Cremfil Ultim is made using 20% real Belgian chocolate and offers an indulgent chocolate taste greatly appreciated by consumers.



Freshness

Cremfil Ultim provides extended freshness for long shelf life soft baked goods. It prevents cakes from drying out or becoming soggy.



Health

Cremfil Ultim is free from hydrogenated fats and has no artificial flavours or colours.



Product Name

Cremfil Ultim Dark 20-80*

Product Code

4005666

Packaging Format:

9 kg pail

*20-80 where 20 indicates the % of real chocolate and 80 refers to the water activity (0.80)



Cremfil Ultim Dark 20-80

FEATURES

- · A multi-purpose, ready-to-use filling
- Innovative filling made with 20% Belcolade, the Real Belgian Chocolate
- Controlled water activity
- No hydrogenated fats
- No artificial flavours or colours
- A bake stable product that is also freeze/thaw stable

BENEFITS

- Suitable for a variety of applications
- Delicious real dark chocolate filling with exceptional taste
- Made with Belgian chocolate allows for premium claims
- Extends freshness, suitable for long shelf life applications
- Reduces logistic costs and waste
- Explore new innovative concepts for on-the-go snacking
- · Allows for a cleaner ingredient declaration
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- · Can be applied before or after baking
- Suitable for frozen logistics

Applications

Cremfil Ultim can be used in a variety of bakery and patisserie applications.



Please contact your Puratos Key Account Manager for more information or call

Bavarois

Cookies



Cheesecakes





Verrines

Tarts