

Special filling for biscuit



Innovative range of fillings with high resistance during baking studied by the Research and Development Centre within the Company. The processing of special biscuit fillers makes use of naturally occurring fibres in the fruit without exaggerating the sugar concentration (Brix), thus solving the problems associated with the transfer of moisture from the filling to the product containing it, whether it is shortcrust or puff pastry.

The result is a soft filler, with an excellent organoleptic appearance that preserves the friability and crispness of the finished product over time due to the small amount of water activity. During cooking it does not expand, small bubbles do not form, nor does it react to high temperatures and it does not tend to evaporate.

Advantages

Pumpable and mechanically measurable
Resistance to high temperatures

Inspiration

Biscuits, croissants, filled brioches, bakery products

Storage

24 months in a cool and dry place

Packaging

12 kg. buckets

Gluten
Free



Apricot

Cherry

Strawberry

Fig

Apple