





Chocolate & Nut Nougat Creams

Indulgence is closely associated with the delicious taste of chocolate or nut nougat. Sweet-creamy chocolate or fine-nutty nut-nougat fillings turn baked goods into a truly indulgent treat.

Product Portfolio:

- Classic fat-based creams
- Various cocoa and nut content
- Smooth creamy or more solid consistency
- Excellent functionality, processing & stability
- Pre-bake or post-bake application
- Freeze/thaw stable

Applications:

- Industrial and artisan bakery goods:
 - Croissants and Sweet Pastries
 - Cookies and Biscuits
 - Crepes

Application Benefits:

- Top flavour in bakery goods
- Indulgent & high quality appeal of the product
- · Premiumization with high nut/cocoa content
- Textural experience with creamy mouthfeel
- Ethical sourcing:
 - Rainforest Alliance 2020 & RSPO-certified

A Customer Benefits:

- More than 50 years of know-how and experience
- Commitment to quality & excellence
- Broad portfolio & quick sampling
- Support customer trials
- Pails (12 kg), Drums (250 kg), One Way Container (1,000kg) or Tank Truck (JIT, 20 tons)

Best-Sellers & Innovations:

- Nut Nougat Cream (13%)
- Nut Nougat Cream (22%)
- Chocolate Cream
- Milk Chocolate Cream
- Almond Cream
- Almond-Hazelnut Cream

