

# Cremfil Ultim

*Chocolate and nut fillings preserving freshness*



# Cremfil Ultim

## TASTE

Chocolate remains the number 1 flavour in sweet goods or patisserie.

Cremfil Ultim contains at least **10% chocolate**, and delivers a strong chocolate taste, characterised by 2 strong taste features: **Roasted and Cocoa.**

Tested in the USA Sensobus, Cremfil Ultim got very good results from consumers:



Find pleasant to very pleasant



86%



90%



Prefer **Cremfil Ultim** vs standard chocolate batons



64%

A range of chocolate & nut fillings preserving the freshness of long shelf life bakery and patisserie goods.

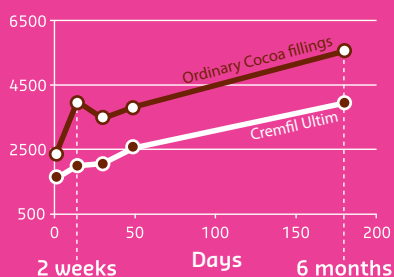
Cremfil Ultim offers an unmatched combination of great taste, freshness improvement and fat reduction. It enables you to improve your existing chocolate filled applications and create many new chocolate filled long shelf life applications.

## FRESHNESS

Cremfil Ultim **preserves the freshness of your product over all** its shelflife. It prevents the cake from drying out.

Cremfil Ultim extends freshness from 2 weeks to 6 months.\*

### Hardness



\* test made on a layer cake application

## REDUCING FAT

Cremfil Ultim **contains less than 10% fat, and that represents up to 35% less calories** than most chocolate fillings and cake bases.

Moreover, the filling is free from hydrogenated fats, from artificial colours and flavours.



# Design your own Cremfil Ultim



Cremfil Ultim has been designed for long shelf life soft bakery and patisserie goods.



But we know that each customer has different needs as it relates to the filling he is looking for, that's why we've made Cremfil Ultim so flexible.

## Chocolate content and variety

You can vary both the level of chocolate you want, as well as the variety.



## Longer Freshness

The water activity is defined to suit the shelf life of your application.

## Process adaptation

The viscosity can be adapted to your production process: injection, extrusion or depositing. The bake-stability can be adjusted to your application.

*"We were looking for a solution to better keep the freshness of our product during the whole shelf life. Puratos came up with a tailor made Cremfil Ultim with a perfect taste, that does not dry out our cake, and even improves the nutritional values of our finished good."*

M. Feng, Production Manager Industry, Asia



# You want to try Cremfil Ultim for real ?

Ask for your sampling kit, send an email to :  
[info@puratos.com](mailto:info@puratos.com)



And check the  
Freshness Wheel  
to select the best  
Cremfil Ultim for you.

## Other chocolate fillings :

Puratos, your partner in fillings

In addition to Cremfil Ultim, you might be interested in another type of chocolate filling that we can offer you as well : Carat Fillings.



Carat are a range of compound chocolate fillings that ensure great cocoa & nut taste and smooth texture. Whether you need a multi-purpose filling, a bake stable or an injectable one, Carat Fillings add great value to your **fresh and frozen bakery, patisserie and pastry applications** and your **long shelf-life dry products**.

[www.puratos.com](http://www.puratos.com)

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