Cremfil

When reliability meets convenience
**Flavours**

Cremfil fillings are available in vanilla and cocoa flavours. Find other inspiring flavours in your Puratos subsidiary.

**Cremfil Classic**
- Flavours: Vanilla and Cocoa
- Pail size: 5 kg and 13 kg
- Shelf-life: 9 months
- Storage: room temperature

**Cremfil Silk**
- Flavour: Vanilla
- Pail size: 5 kg
- Shelf-life: 9 months
- Storage: room temperature

Contact your local Key Account Manager to know more.

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

When reliability meets convenience

Cremfil is a range of ready to use creamy fillings designed for ambient stored bakery and patisserie goods.

2 main ranges

Cremfil Classic
Ready-to-use creamy filling with perfect stability in all finished products.

Suitable for use in many types of bakery and patisserie products, with medium to long shelf-life (up to 6 months depending on application and storage conditions).

Excellent bake stability.

Cremfil Silk
Ready-to-use creamy filling that delivers a smooth, fluid, melting texture.

Recommended for use in products with a shelf-life of a few days.

Bake stability.

We know that each customer has different needs as it relates to the filling he is looking for.

“Puratos developed for us a unique Cremfil filling. Thanks to this solution, these fun cakes can be stored at ambient temperature for more than 3 months.”

M. Feng, Production Manager Industry, Asia

RELIABILITY
Cremfil fillings are perfectly resistant during each step of the production process:
- Stable in pumping and dosing.
- Bake stable.
- Freeze / thaw stable.

CONVENIENCE
Cremfil fillings are ready-to-use, ensuring a constant quality and time saving.
- Stable in manual and automatic application methods: injection, depositing and co-extrusion.
- Can be used in cold and baked applications.