Cremfil

When reliability meets convenience

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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

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Puratos
Reliable partners in innovation

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Cremfil

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

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.

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