Water-Based Fillings Instant, multi-purpose solutions for viennoiserie and pastry creams





Immediately ready to use water-based creams, suitable for ante and post-oven possibilites such as hot applications that require bake stability as well as after-baking cold fillings and garnishing.

Product Characteristics:

- Ideal for long shelf life applications.
- Excellent bake stability.
- Freeze and thaw stable.
- Ideal for fillings and decorations.
- Suitable for fast and firm decoration.

Flavours Neutral Chocolate Lemon Mojito

Fine Cream

High profile ready to use, multi-purpose viennoiserie and pastry creams that offer great flexibility in terms of texture, colour, flavour and appearance.

Product Characteristics:

- Custard cream quality features such as creamy flavour, smooth texture, rich aroma and deep colours.
- Perfect solution for immediate use as viennoiserie and pastry filling, combined or not with other ingredients.
- Freeze and thaw stable.
- Excellent bake stability and preservation of creaminess.





Vanilla



Salty Caramel



Chocolate



Chocolate Hazelnut



Fresh Dairy

Bites

Unexpected cream combinations of velvety texture and fruit inclusions surprise.

Product Characteristics:

- Multisensorial experience thanks to the sweet and fruity flavour combinations
- Firm consistency and juice texture
- Freeze and thaw stable.
- Sophisticated innovation in the WBF market.



Chocolate Orange Peels



Mango Yoghurt

keep**exploring**.

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