HBS
Donut fillings

Fillings with smooth texture without fruit chunks for donuts, cakes, croissants, muffins.

Smooth texture enables pumping through narrow nozzles directly into the products after baking. Can be used in croissants with long shelf life (up to 6 months). Different fruit, cocoa and cream flavours available, as well as mix of both!

Equipment requirements at customers production site

No additional equipment needed. It is a plus if there is a heated room at the production site. Heated product is easier to manipulate with, although ambient temperature works fine as well. Of course, the production of filled croissants and donuts requires a depositing and injecting unit.

Product advantages

In addition to great experience and a wide pallet of start references for this kind of product, quick modifications of fruit content, flavour profile etc. are also possible. Lately, savoury flavours development is on the rise as well.

Article code	Product name
1171716351	HBS Donut filling Cocoa
1174716351	HBS Donut filling Cocoa-Hazelnut
1271716351	HBS Donut filling Chocolate
1441916351	HBS Donut filling Vanilla
1200316356	HBS Donut filling Apricot
1200416350	HBS Donut filling Strawberry
1170116350	HBS Donut filling Sour Cherry



HBS
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High Brix solutions
85 Brix
70 Brix



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