

# HBS

## Chocolate Fillings



**Fruit and cream fillings for chocolates and pralines have a specially developed range of flavours that are well combined with dark, milk or white chocolate, creating a delightful sensation of taste.**

Suitable for industrial production and automatic filling without dripping occurrence.

### **Equipment requirements at customers production site**

Suitable for industrial production and automatic fillers of different generations (one shot, frozen cone or traditional chocolate filling and shelling technologies).

### **Product advantages**

When it comes to fruit flavours, there is an easy and quick way to extend the existing offer. Viscosity can be adjusted so there is no dripping on the line. There are two starting references of different viscosity for initial trials. Some of the fillings have visible fruit fibre, which consumers find very attractive. There is a great alternative to cherry liquor in invert syrup that traditionally causes problems to praline manufacturers – chocolate is cracking, syrup is leaking at closing points, whitening and greying of chocolate can occur.

Article code	Product name
1203016350	HBS Fillings for Chocolates Orange
1200516352	HBS Fillings for Chocolates Raspberry
1200416354	HBS Fillings for Chocolates Strawberry
1202116352	HBS Fillings for Chocolates Plum
1200116352	HBS Fillings for Chocolates Cherry brandy
1171816355	HBS Fillings for Chocolates Caramel



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