

CremaFLEX® S

Discover the benefits of **CremaFLEX® S**
a customizable range of filling fats



Praline Fillings: PINEAPPLE

RECIPE

Ingredient	% (w/w)
CremaFLEX S 4300	35
Sugar	24.7
Pineapple powder	20
Maltodextrin	10
C*Dry MD 01915	
Dextrin	10
SweetWise soluble fiber DC	
Sunflower lecithin	0,3
Topcithin SF	

NUTRITIONAL VALUES

	per 100 g
Energy (kcal)	550 kcal
Carbohydrates	52 g
- of which Sugars	42,4 g
Fat	35,5 g
- of which saturated	18,4 g
Protein	0,6 g
Fiber	8,8 g
Salt	0,01 g

Please note: Recipes and nutritional values on this recipe card are based on the filling and not the whole prototype.

CremaFLEX® S:

- Sustainable palm (RSPO)
- Label-friendly (non hydrogenated fats)
- Compatible with cocoa butter
- Allows for boosting flavor release and cool melting sensation
- Excellent match for all confectionery filling applications

Note: tempering required

Fulfilling your every wish

Developed for confectionery filling applications, the **CremaFLEX® S** range is the perfect option to create indulgent treats with an intense flavor release and a clean, cool melt. It's a great fit for fruity and herbal flavors, as well as chocolaty, milky and creamy flavors.

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Praline Fillings: RASPBERRY

RECIPE

Ingredient	% (w/w)
Sugar	36.8
CremaFLEX S 4702	35.7
Whole milk powder	13.6
Raspberry powder	8
Skimmed milk powder	5
Sunflower lecithin	0.9
Topcithin SF	

NUTRITIONAL VALUES

	per 100 g
Energy (kcal)	586 kcal
Carbohydrates	47,7 g
- of which Sugars	47,7 g
Fat	40,4 g
- of which saturated	22,1 g
Protein	5,7 g
Fiber	2,7 g
Salt	0,1 g

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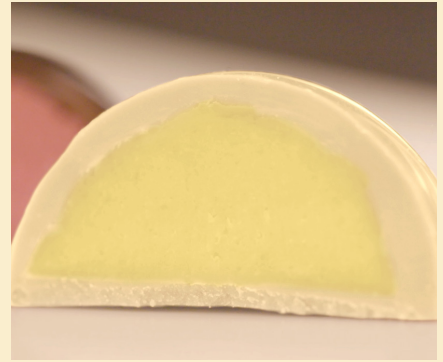
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Praline Fillings: MATCHA

RECIPE

Ingredient	% (w/w)
CremaFLEX S 6002	36
Sugar	33.2
Skimmed milk powder	16.5
Maltodextrin	13
C*Dry MD 01915	
Matcha powder	0.8
Sunflower lecithin	0.5
Topcithin SF	

NUTRITIONAL VALUES

	per 100 g
Energy (kcal)	571 kcal
Carbohydrates	54 g
- of which Sugars	42,6 g
Fat	36,7 g
- of which saturated	22 g
Protein	5,8 g
Fiber	0 g
Salt	0,003 g

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