

CremoFLEX® L

Discover the benefits of **CremoFLEX® L**
a customizable range of filling fats



Filling with cashew paste

RECIPE

| Ingredient | % (w/w) |
|----------------------------|---------|
| Cashew paste light/roasted | 25 |
| Sugar | 22.7 |
| CremoFLEX L 2907 | 20 |
| Skimmed milk powder | 10 |
| Maltodextrin | 10 |
| C*Dry MD 01915 | |
| Dextrin | 8 |
| SweetWise soluble fiber DC | |
| Inulin | 4 |
| Sunflower lecithin | 0.3 |
| Topcithin SF | |

NUTRITIONAL VALUES

| | per 100 g |
|----------------------|-----------|
| Energy (kcal) | 518 kcal |
| Carbohydrates | 47,3 g |
| - of which Sugars | 31,1 g |
| Fat | 31,2 g |
| - of which saturated | 11,6 g |
| Protein | 7,2 g |
| Fiber | 10,5 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.

CremoFLEX® L:

- Sustainable palm (RSPO)
- Label-friendly & healthier (non hydrogenated, high monounsaturated fat)*
- Lower saturated fatty acid levels (35-55%) compared to similar ranges
- Blendable with cocoa butter
- Can tolerate nut and seed oils
- Easy processing (no tempering required)

* CremoFLEX L + Nut Oil

Fulfilling your every wish

Developed for bakery and confectionery filling applications, the **CremoFLEX® L** range is a healthier option for soft, creamy fillings with long-lasting flavor release.