

CremoFLEX® F

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



Savory filling with herbs & cream cheese flavor

RECIPE

Ingredient	% (w/w)
CremoFLEX F 4501	33.4
Whey powder	30.5
Corn starch	17.3
C*Gel 03401	
Pea protein	10.4
RadiPure S8001B	
Anhydrous milk fat	3
Lactose	3
Basilicum seeds	1.3
Sunflower lecithin	0.5
Topcithin SF	
Cream cheese flavor	QS
Provence herbs mix	QS
Paprika powder	QS

NUTRITIONAL VALUES

	per 100 g
Energy (kcal)	537 kcal
Carbohydrates	41,1 g
- of which Sugars	25,9 g
Fat	37,4 g
- of which saturated	17,3 g
Protein	10,5 g
Fiber	0,7 g
Salt	0,7 g

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

CremoFLEX® F:

- Sustainable palm (RSPO)
- Label-friendly (non hydrogenated fats)
- Easy processing (no tempering required)
- Blendable with cocoa butter
- Can tolerate nut and seed oils
- Good aeration and whipping properties
- Strong anti-bloom properties

Fulfilling your every wish

Used in bakery and confectionery applications, the **CremoFLEX® F** range is flexible, easy-to-process and allows the creation of multiple sensory experiences.