

Brownie Pie

Ingredients	Quantity (g)	Quantity (lbs)
Tegral Gourmet Brownie	1000 g	2 lbs, 3 oz
Water (hot)	205 g	7 oz
Oil	118 g	4 oz
Cremfil Ultim Belgian Chocolate	As desired	As desired

Method

Put hot water and Tegral Gourmet Brownie in a bowl. Using the paddle attachment mix 1 minute on low speed. Add the oil and mix 1 minute on low speed. Scrape down the bowl and the paddle and mix 1 more minute on low speed. Pour into desired pan. Pipe stripes of Cremfil Ultim Belgian Chocolate on top. Bake for approximately 20 minutes at 330°F in a convection oven.



Chocolate Tart

Ingredients	Quantity (g)	Quantity (lbs)
Basevit Tart	As desired	As desired
Cremfil Ultim Belgian Chocolate	10g/tart	0.4oz
Carat Coverlux Dark	As desired	As desired
Fresh Raspberries	For decoration	For decoration
Harmony Ready Neutra	For decoration	For decoration

Method

Melt the Carat Coverlux Dark and paint the interior of each tart shell. **Assembly:** Once compound has cooled fill each tart shell with 10g of Cremfil Ultim Belgian Chocolate (using a star tip). **Decoration:** Slice the fresh raspberries in half and decorate the top of each tart with 3 raspberry halves. Glaze the tarts with Harmony Ready Neutra (following box and spray machine instructions).



Mini Pain Chocolate Croissant

Ingredients	Quantity (lbs)	Quantity (%)
Flour	10	100
Water (50/50 ice and water)	5.1	51
Sugar	1	10
NFDM	0.4	4
Yeast	0.4	4
Salt	0.225	2.25
Sapore Fidelio	0.2	2
Intens Short	0.1	1
S500 Red	0.05	0.5
Butter (Roll-in)	3	30
Cremfil Ultim Belgian Chocolate	As desired	As desired
Carat Coverlux Dark or Milk	As desired	As desired

Method

Mixing: 3' low, 3' high
Dough temperature: 54 °F
Scale: 9lbs. dough block and 3lbs. butter block.
Make up: Add butter to dough and give a single turn. Rest in the retarder for an hour then give a single turn. Repeat once more then rest in the retarder until chilled.
Sheet and cut 1.75" squares. Pipe the Cremfil Ultim Belgian Chocolate on one square, then brush water on a blank square and place it squarely on the Cremfil Ultim Belgian Chocolate square and place on a paper lined baking sheet.
Final fermentation: 60-90' @ 82 °F
Oven temperature: 375 °F
Baking time: 15-18'
Decoration after baking: Carat Coverlux Dark or Milk



Cremfil Ultim

Real Chocolate Filling Preserving Freshness



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Puratos
Reliable partners in innovation

Cremfil Ultim

TASTE

Chocolate remains the number 1 flavor in sweet goods or patisserie.

Cremfil Ultim contains at least **25% Belcolade Real Belgian Chocolate**, and delivers a strong chocolate taste, characterized by 2 strong taste features: **Roasted and Cocoa.**

Tested in the USA Sensobus, Cremfil Ultim got very good results from consumers:



Find pleasant to very pleasant

86%

90%



Prefer **Cremfil Ultim** vs standard chocolate batons

64%

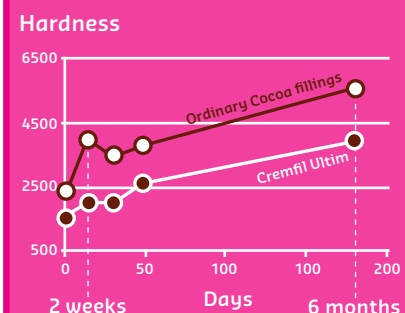
A range of chocolate fillings preserving the freshness of long shelf life bakery and patisserie goods.

Cremfil Ultim offers an unmatched combination of great taste, freshness improvement and fat reduction. It enables you to improve your existing chocolate filled applications and create many new chocolate filled long shelf life applications.

FRESHNESS

Cremfil Ultim **preserves the freshness of your product over all its shelf life.** It prevents the cake from drying out.

Cremfil Ultim extends freshness from 2 weeks to 6 months.*



* test made on a layer cake application

REDUCING FAT

Cremfil Ultim **contains less than 10% fat, and that represents up to 35% less calories** than most chocolate fillings and cake bases.

Moreover, the filling is free from hydrogenated fats, from artificial colors and flavors.



Cremfil Ultim has been designed for long shelf-life, soft bakery and patisserie goods.

But we know that each customer has different needs as it relates to the filling he is looking for.



Longer Freshness

The water activity is defined to suit the shelf life of your application.

Process adaptation

The viscosity can be adapted to your production process: injection, extrusion or depositing. The bake-stability can be adjusted to your application.

"The chocolate flavor, viscosity and bake stability makes Cremfil Ultim the perfect solution for a variety of chocolate filled baked goods."

Elena, Supermarket Pastry Chef

