

HBS

Closed Cookie Fillings



Fruit, Fruit and cream fillings made for different types of fine bakery desserts: biscuit, gingerbread, butter or tea biscuits.

Prebake fillings are applied together with cookie dough using coextrusion. They undergo baking process together with dough at optimal temperatures around 130-160°C.

Equipment requirements at customers production site

The user should be able to heat up the filling from 30 to 50°C. This usually occurs in a separate heated tank connected with the rest of the production line through adequate pumps, depositor

vessels and injectors. This makes product manipulation much more efficient. There are also more powerful pumps that can transport these fillings without heating, at which point we advise consultancy with equipment producers.

Product advantages

Product has a well-known behaviour under certain conditions, which is a great starting reference in new product development. Fruit flavours are real refreshment compared to traditionally occurring fat-based fillings for closed cookies.

Article code	Product name
1410116350	HBS Cookie Filling Sour Cherry Premium
1410216350	HBS Cookie Filling Apple Premium
1410116351	HBS Cookie Filling Sour Cherry
1410216352	HBS Cookie Filling Apple
1301216350	HBS Cookie Filling Fruit Mix
1300316352	HBS Cookie Filling Apricot
1300416350	HBS Cookie Filling Strawberry
1303516350	HBS Cookie Filling Fig
1202116350	HBS Cookie Filling Plum
1307516350	HBS Cookie Filling Plum-Fig
1303416350	HBS Cookie Filling Lemon
1301816353	HBS Cookie Filling Caramel



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