HBSSpecial Fillings



This group of products was developed for the so-called "multicomponent" desserts, when there was a demand for balance between different layers within one product.

It enables industrial production of multi-layer sweets, usually containing a foam layer, marzipan or some other mass, biscuit bases and/or chocolate glaze.

Equipment requirements at customers production site

Confectionery manufacturer should be able to heat up the filling from 30 to 60°C. This usually occurs in a heated tank, from which filling is pumped to depositing tank and dosed on the desert. Depending on the heating temperature and line length, there may or may not be a need for a cooling tunnel.

Product advantages

Introducing innovation in traditional products, with an aim to respond to the constantly growing and altering market demands. Shortening of new product development time. Fruit and cream flavours available.

Article code	Product name
1170516350	HBS Special filling Cocoa-Raspberry
1175216351	HBS Special filling Cocoa-Orange
1171816352	HBS Special filling Caramel Premium

