

HBS

Tart Cookie Fillings



Post bake fillings need a heating tank and are applied to open (type tartlets) or sandwich biscuit after the dough has been baked.

They can optionally be sprinkled with other toppings or covered with a chocolate layer.

Equipment requirements at customers production site

No additional equipment needed.
Used in the kneading phase on existing equipment.

Product advantages

Depending on the cookie and paste formulation and paste dosage, some of the products can contribute to easier formulation of nutritional claims regarding reduced sugar content or increased fibre content. In addition, a single product replaces several separate ingredients (fibre, fruit, flavouring, colour), which makes procurement process less branched.

Product name

HBS Tart Cookie Filling Lemon

HBS Tart Cookie Filling Mango

HBS Tart Cookie Filling Wild Berries

HBS Tart Cookie Filling Cocoa – Coconut

HBS Tart Cookie Filling Sour Cherry

HBS Tart Cookie Filling Strawberry

HBS Tart Cookie Filling Orange



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