



BAKE IN COLOUR

with Chocolate Cremas



Bring indulgent creaminess to all your pastry and bakery creations
with responsibly sourced ingredients from natural sources.

Post-bake fillings made with Callebaut® chocolate 811, W2,
Gold, Ruby and roasted hazelnuts Nocciola, Doppia Nocciola.

DISCOVER CREMAS

Indulge, create and excite your customers with new chocolate Cremas made with Callebaut® chocolate (811, W2, Gold, Ruby) and roasted nuts (Doppia Nocciola and Nocciola). Crema is a brand new product range offering decadent, easy-to-use chocolate fillings perfect for spreading, piping, injecting, flavouring, filling and decorating in a wide range of post-baking applications.

Fillings for Bakers and Pastry Chefs

- Superior Taste
- Creamy at Room Temperature
- With Chocolate

SUPPORTING



Crema Nocciola
Chocolate and Hazelnuts

FNN-S1235-T06

Crema Doppia Nocciola
Chocolate and Hazelnuts

FNN-S1835-651

SKU	NAME	VEGAN	GLUTEN FREE	PALM OIL	DAIRY FREE
FMD-P1336-651	CREMA 811	Yes	Yes	No	No
FMW-R1435-651	CREMA W2	No	Yes	No	No
FMR-RUBY36-651	CREMA RB1	No	Yes	No	No
FMF-GOLD35-651	CREMA GOLD	No	Yes	No	No
FNN-S1235-T06	CREMA NOCCIOLA*	No	Yes	No	No
FNN-S1835-651	CREMA DOPPIA NOCCIOLA*	No	Yes	No	No

Discover the Cremas range available in **six flavours** including:



MADE WITH OLIVE
AND SUNFLOWER
OIL ONLY



GLUTEN FREE



NO ARTIFICIAL
FLAVOURINGS



NO ARTIFICIAL
COLOURS



SUITABLE
FOR VEGANS
(FOR CREMA 811)



SOY FREE



Crema RB1
Ruby Chocolate

FMR-RUBY36-651

Crema 811
Dark Chocolate

FMD-P1336-651

Crema Gold
Gold Chocolate

FMF-GOLD35-651

Crema W2
White Chocolate

FMW-R1435-651

COCOA HORIZON MB	SHELF LIFE	PACK SIZE	% INGREDIENTS
Yes	12 months	5kg	28% Chocolate
Yes	12 months	5kg	18.5% White Chocolate
Yes	12 months	5kg	10.5% Couverture Chocolate
Yes	12 months	5kg	8% White Chocolate With Caramel
Yes	12 months	10kg	12% Roasted Hazelnuts & 9% Chocolate
Yes	12 months	5kg	18.5% Roasted Hazelnuts & 16.5% Chocolate

*filling with chocolate and hazelnuts



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WHERE TO BUY:

To find out more about the Cremas range,
visit www.callebaut.com

Store the product in a clean, dry and odourless environment (15-20 °C). Always use a clean and dry spoon/spatula. We do not recommend reheating the product. Do not store it in a fridge or freezer. In case of partial separation of oils in storage, mix the product thoroughly to recover the original texture. Lower temperatures may cause fat crystallisation, resulting in potential product clogging. Apply slight heat and stir to return the product to perfect condition.