



CALLEBAUT CREMAS

CHOCOLATE FILLINGS



CHOCOLATE CREMAS

FOR FILLING AFTER BAKING



Superior Taste

Creamy At Room Temperature

With Chocolate

Clean Label

Easy To Use

Sustainable

5 Colours

6 Flavours

Bring indulgent creaminess to all of 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.

Fillings for Bakers and Pastry Chefs

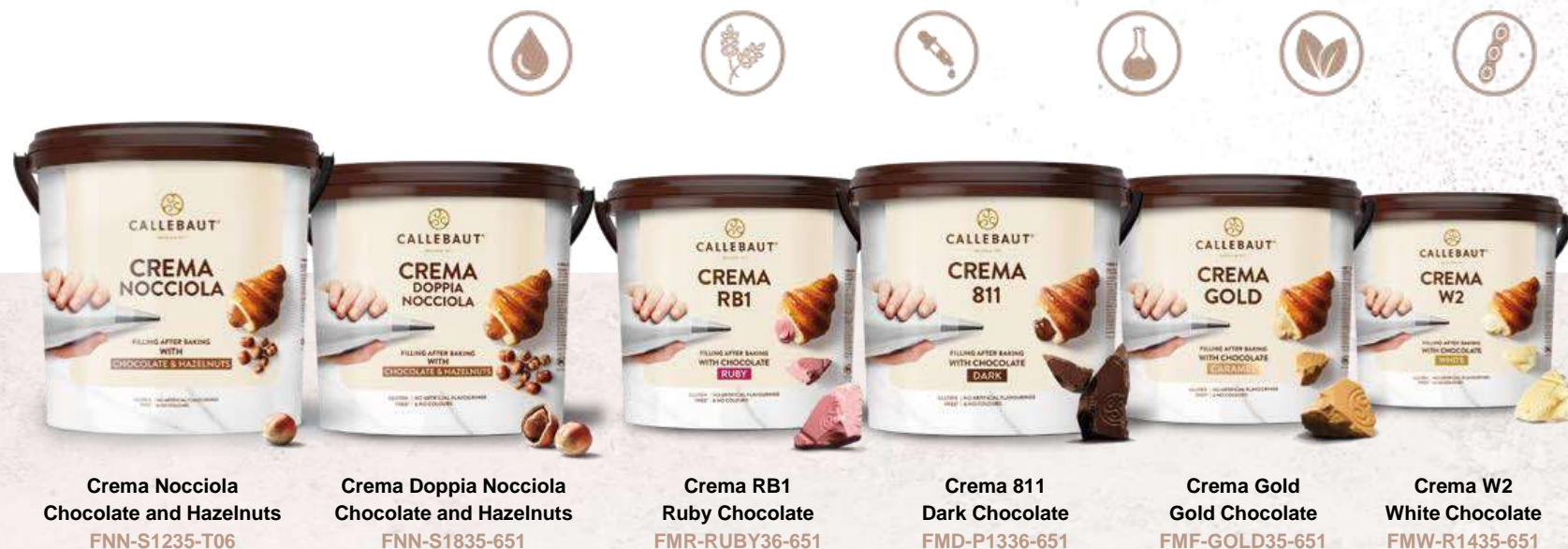
DISCOVER CREMAS

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
- Sustainable

Discover the Cremas range available in 6 flavours including:



Crema Nocciola
Chocolate and Hazelnuts
FNN-S1235-T06

Crema Doppia Nocciola
Chocolate and Hazelnuts
FNN-S1835-651

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

SKU	NAME	VEGAN	GLUTEN FREE	PALM OIL	DAIRY FREE	Cocoa Horizon MB	SHELF LIFE	PACK SIZE	% INGREDIENTS
FMD-P1336-651	811	yes	yes	no	no	yes	12 months	5kg	28% chocolate
FMW-R1435-651	W2	no	yes	no	no	yes	12 months	5kg	18.5% white chocolate
FMR-RUBY36-651	RB1	no	yes	no	no	yes	12 months	5kg	10.5% couverture chocolate
FMF-GOLD35-651	GOLD	no	yes	no	no	yes	12 months	5kg	8% white chocolate with caramel
FNN-S1235-T06	NOCCIOLA*	no	yes	no	no	yes	12 months	10kg	12% roasted hazelnuts & 9% chocolate
FNN-S1835-651	DOPPIA NOCCIOLA*	no	yes	no	no	yes	12 months	5kg	18.5% roasted hazelnuts & 16.5% chocolate

PAIRING CREMAS



- Pepper
- Curry
- Cinnamon
- Vanilla
- Ginger Bread
- Mint
- Wasabi
- Basil
- Saffron
- Rosemary
- Passion Fruit
- Lychee
- Apricot
- Pineapple
- Coconut
- Citrus fruits
- Red fruits
- Mango
- Algae
- Rosé
- Champagne
- Fruity Beer
- Gueuze beer
- Honey
- Cuberdon
- Caramel
- Almonds
- Hazelnuts
- Sesame Oil
- Camembert
- Roquefort
- Green Tea
- Saké
- Coffee
- Vinegars
- Soy sauce
- Dark chocolate
- Gold Chocolate
- Callebaut
- Velvet Chocolate
- Callebaut



- Vanilla
- Liquorice
- Mint
- Dill
- Cardamom
- Raki
- Port
- Kriek Bellevue
- Guinness
- Grenadine
- Macadamia nut
- Olive Oil



- Vanilla
- Tonka Beans
- Apple
- Orange
- Pineapple
- Cherry
- Apricot
- Dates
- Lemon
- Almonds
- Matcha Tea
- Coffee
- Dark chocolate
- Popcorn

Store the product in a clean, dry and odourless environment (12-20 °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.

PAIRING CREMAS

Black sesame seeds
Sichuan Pepper
Coriander
Mint
Laurel
Mango
Rhubarb
Lemon
Hoegaarden
Sesame Oil
Goat Cheese



Banana
Vanilla
Mango
Apricot
Grappa
Leffe Blond
Macadamia nut
Nuts

Red berries
Dates
Almonds
Coffee
Dark chocolate
Popcorn
Caramel
Pistacchio

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USING CREMAS: IT'S EASY AS...



Simply fill a piping bag



Inject into your pastry



**Finish with your choice
of decorations**

Recommended storage at room temperature: 15-20* C

**Product ready to use at
room temperature.**

**If the customer wants to
melt the product (example
to repack it in jar), we
would advise to melt it to
50*C and gently cool it
down to 30*C before using
it in applications.**

Store the product in a clean, dry and odourless environment (recommended 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.



GLAZING ECLAIRS

FINALLY - Perfect glazing for Eclairs:

expectation of a soft glazing which does not drip on the side and taste extremely better than coating or icing (more sugary taste)

- **pipng** (left)
- or melt it slightly and **dip** it (right) for Fresh Applications
- you can use it as a filling of course!



SPREAD in a JAR

Instructions:

1) Melting sample completely till 50°C => very important to have a homogeneous sample at 50°C (no local overheating)

2) Gradually cooling down (while stirring) to:
38°C -> 811, Nocciola, Doppia Nocciola, Gold, RB1
36°C -> W2

3) Filling in jars

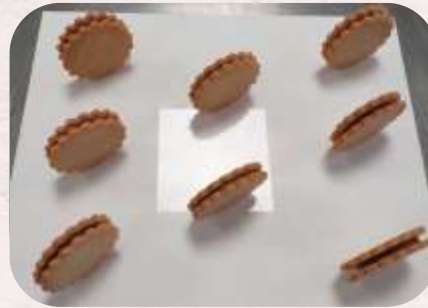
4) Stabilization at 16-20°C (free stored, not in a cardboard box, so that there is air flow possible between the samples to remove the crystallization heat)

We would not advise to put Crema Ruby or White in a transparent jar for a long time, because they are more sensitive to light.



Do's & Don't 's

Applications in scope: **Post-Baking Bakery** applications



Crema RB1: same as Ruby Chocolate

- do not combine with water based ingredients
- avoid transparent packaging (sensitivity towards oxidation & colour loss)

Easy-to-use: scoop product out of bucket & use as such

In case melting is needed, product needs to be heated up to 50°C & cooled down till 30°C for optimal gloss and texture. (f.ex. for filling jars).

In case **reheating** is needed, only take out the quantity needed for your application, to preserve the freshness & taste of the remaining filling in the bucket.

Freeze Stability

YES if product is used as a filling (inside croissant, donuts, etc) in closed applications (ex. macarons).

1 week in fridge (high humidity!)



NO if product is used as a glazing/coating (on top of eclairs, donuts etc.)

If used as topping/coating, **risk on condensation** when stored in the fridge & placed back at room temperature.

1 week in fridge (high humidity!)



Troubleshooting

The correct storage conditions are key.
Recommended storage at 15 - 20°C.

Problem	Possible Cause	Solution
Lumps in the product	Product was stored at too low temperature	Place the bucket at slightly higher temperature (24 - 25 °C). Stir/mix the product & lumps will disappear.



12°C



24°C

Crema 811



12°C



24°C

Crema Nocciola

Problem	Possible Cause	Solution
Oiling off in product	Product was stirred / slightly higher storage temperature.	Oil is easily mixed in, by stirring the product.

FAQ

Can I add UTZ/FT claims to contract business (contract to be booked)?

Yes, you need to contact your account manager.

Do the Callebaut Cremas have a Belgian Claims?

No as they are not produced in Belgium.

Do Callebaut Cremas have a nut free claim?

No as they are produced in sites where nut products are handled. However no peanut is handled in the factories.

Are Callebaut Cremas bake stable?

No, these are post bake creams

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.

THANK YOU

