



Cocoa Filling

Art. Nr. 21329

Product Data

Product Description: *Cacao filling*

Shelf life from production: *360 Days*

Storage conditions: *18 °C / in the unopened original packaging/ Store cool after opening*

Ingredients:

Sugar, low-fat cocoa powder (15%), modified starch E 1414, E1422, skimmed milk powder, vegetable fat, wheat gluten, thickener E401, E450 stabilizer, E 327, E333 starch, salt, flavorings.

Possible uses:

- *The Extra Fruit Fillings cocoa filling is a creamy product with a special cocoa flavor that we recommend for filling leaf products, cakes and confectionery.*
- *Due to its coarse-grained sugar content, it is slightly caramelized and liquid in the leaked end product.*

Product characteristics:

Particularly recommended for cocoa snails and filled cakes constant quality

Practical use, can be mixed with water or used in powder form

- *easy processability*
- *can be baked and frozen*
- *economic production: high water absorption*

Basic recipe:

1000 g cocoa filling

300-400 g of water

Mixing time:

approx. 4-5 minutes on medium until homogeneous we get a mass.

Packings:

10 kg paper bag with inner polyethylene layer

25 kg paper bag with inner polyethylene layer