

*We share
your passion*



YOUR CREATIONS,
FILLED TO PERFECTION



CREAMI FILLINGS

Fillings that meet all your needs

A wide range of **flavours** and **textures** that elevate your products and deliver consistent product performance. That is why Creami is the preferred filling for bakery, pastry and confectionary professionals. Discover what our fillings can do for your creations!



Product Benefits

- **Wide variety of textures & flavours**
- **Versatile application**
- **Consistent, reliable results**





Various textures

Texture makes your creation stand out. Whether you're looking for smooth, creamy, velvety, structured or crunchy, we have the perfect filling for your application.



World of flavours

From pistachio to hazelnut: Creami carefully balances sweetness and flavor intensity. For that authentic, artisanal taste experience.



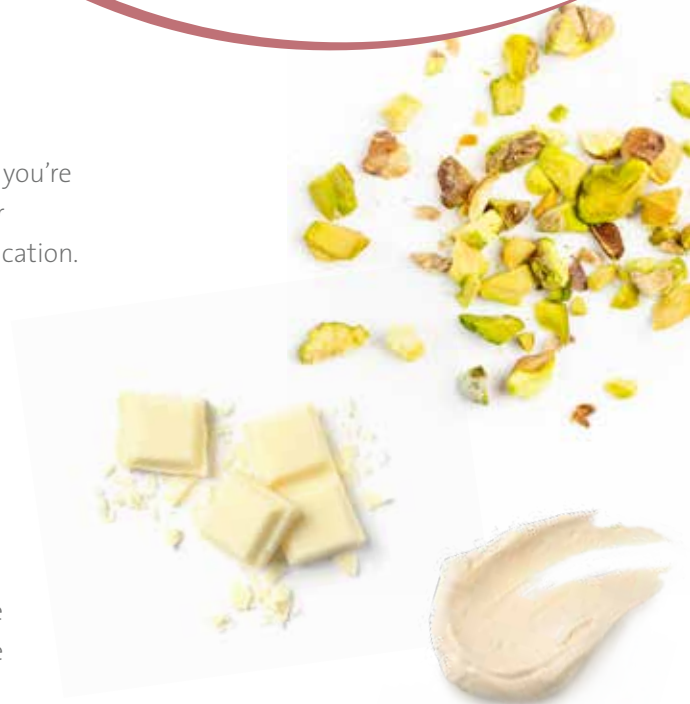
Reliable results

With excellent product stability, our products are suitable for filling, layering and decorating, while maintaining texture and flavor.



Smart and simple

Creami versatile solutions enable more variety and greater value, without adding complexity to your day-to-day production.



Stand out with Creami

Fillings are so much more than flavour. It's about quality, versatility and reliability. We help you create market ready products that stand out in taste, appearance, and performance. Fillings that your clients will come back for, again and again.



More variety! More value!

Talk to our experts and unlock the power of Creami.



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Discover our range



Code	Product Name	Description	Pack Size
10275299	Creami Cacao / Cocoa	Filling with cocoa (11%) and characteristic deep brown color	6 kg
10275300	Creami Nocciola Croccante / Crunchy Hazelnut	Hazelnut (9%) filling with Kataifi (10%) inclusions	6 kg
10275301	Creami Pistacchio Croccante / Crunchy Pistachio	Pistachio (13,5%) filling with crunchy Kataifi (10%)	6 kg
10275302	Creami Nocciolatte / Hazelnut & Milk	Ivory-colored filling, characterized by milk and hazelnut (12%)	6 kg
10275316	Creami Nocciola / Hazelnut	Hazelnut (8%) filling with a distinctive deep brown color	6 kg
10275319	Creami Cioccolato Bianco / White Chocolate	White filling with white chocolate	6 kg
10275321	Creami Nocciola Forno / Hazelnut Bake	Hazelnut (9%), cocoa filling - bakestable	6 kg 
10275325	Creami Pistacchio Forno / Pistachio Bake	Pistachio (10%) filling - bakestable	6 kg 



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