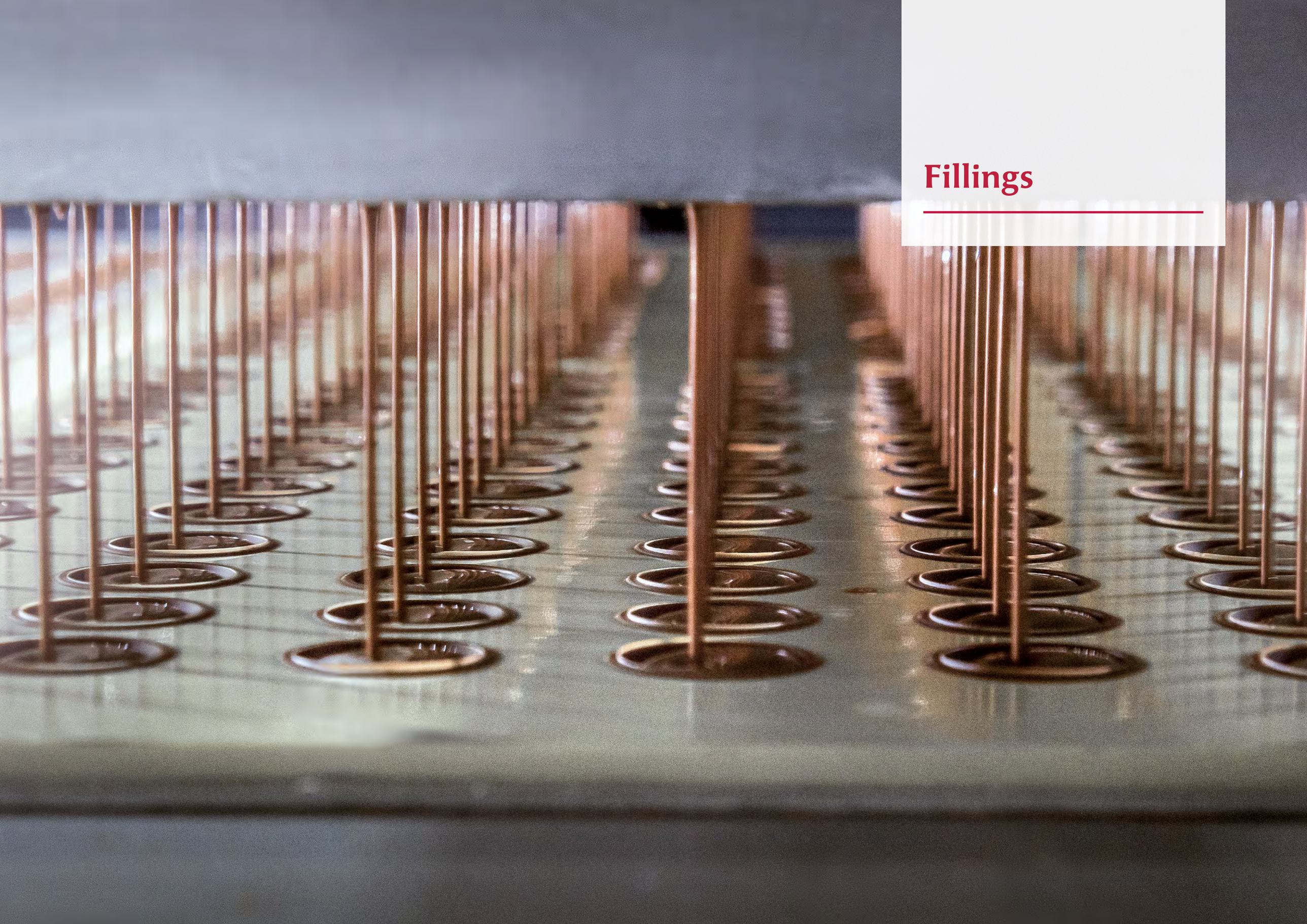

Fillings

Article name	Description	Suitable for	Cocoa% (2)	Milk%	Saccharose%	Hazelnut%	Almond%	Total fat%	Packaging: Container	5kg bucket	6kg bucket	11kg bucket	25kg bucket	10kg block	20kg block	4x1kg can	Extrusion	Dipping	Flavouring	Filling	Covering
Shelf life in weeks									4	52	52	52	52	52	52	52					
Storage temperature °C									30-50	10-15	10-15	10-15	10-15	10-15	10-15	10-15					
Number of packages per pallet										80	80	33	16	32	32	114					
Cocoa																					
Filling Choco RA	Sweet filling containing cocoa, with choco-late flavour.	Confectionery Patisserie & Desserts Pastries / Long-life pastries Cereals	23.5		43.6			37.7							10122530				✓	✓	
Cocoa-Hazelnut																					
Filling Gianduja	Balanced nutty flavour. Milky taste.	Confectionery Patisserie & Desserts Pastries / Long-life pastries Cereals	18.2	10.6	48.9	18.2		33.4	10195680			10122067							✓	✓	
Filling Branches	Nutty cocoa filling.	Confectionery Patisserie & Desserts Pastries / Long-life pastries Cereals	16.5	12.1	46.2	14.6	0.7	29.0				10124600					✓		✓	✓	
Filling Pralinor	With intense nutty flavour.	Confectionery Patisserie & Desserts Pastries / Long-life pastries Cereals	16.2	10.5	30.4	39.9		43.9					10121540						✓	✓	
Filling Firenze	With 10% chocolate. Remains paste-like at room temperature.	Confectionery Patisserie & Desserts Pastries / Long-life pastries Cereals	9.5	4.3	54.4	9.0		32.1	10121762										✓	✓	
Filling Japonais RA	Nutty flavour. With non-hydrogenated fats and only natural flavourings.	Confectionery Patisserie & Desserts Pastries / Long-life pastries Cereals	8.1	11.5	43.7	5.0		39.2							10121983				✓	✓	
Filling Cremisso RA	Suitable for baking. Remains paste-like at room temperature.	Confectionery Patisserie & Desserts Pastries / Long-life pastries Cereals	6.5	2.9	58.0	15.2		27.7	10128379 (5 weeks)										✓	✓	
Filling Frelitta	Nutty flavour. Remains paste-like at room temperature.	Confectionery Patisserie & Desserts Pastries / Long-life pastries Cereals	5.6	2.9	57.5	10.1		30.8				10004186							✓	✓	
Filling Piemont RA	Remains paste-like at room temperature.	Confectionery Patisserie & Desserts Pastries / Long-life pastries Ice cream Cereals	4.9	2.7	49.2	8.7		41.0	10125858										✓	✓	

(1) % Cocoa: Percentage of dry cocoa solids

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Article name	Description	Suitable for	Cocoa% (2)	Milk%	Saccharose%	Hazelnut%	Almond%	Total fat%	Packaging: Container	5kg bucket	6kg bucket	11kg bucket	25kg bucket	10kg block	20kg block	4x1kg can	Extrusion	Dipping	Flavouring	Filling	Covering
Shelf life in weeks									4	52	52	52	52	52	52	52					
Storage temperature °C									30-50	10-15	10-15	10-15	10-15	10-15	10-15	10-15					
Number of packages per pallet										80	80	33	16	32	32	114					
Cocoa-Almond-Hazelnut																					
Filling Giandor	Nutty flavour and Kirsch flavouring.	Confectionery Patisserie & Desserts Pastries / Long-life pastries Cereals	23.0	10.2	38.1	4.0	15.0	41.6			10131053								✓	✓	
Filling Giandor RA									10127796												
Filling Giandor Robust RA	With nutty flavour and cherry flavouring. More fat bloom resistant than Filling Giandor.	Confectionery Patisserie & Desserts Pastries / Long-life pastries Cereals	23.3	10.4	38.4	4.0	15.0	41.2	10122870										✓	✓	
Cocoa-Tree Nut																					
Filling Alletto	Creamy, melt-in-your-mouth filling refined with high-quality cocoa butter and enhanced with carefully chosen tree nuts.	Confectionery Patisserie & Desserts Pastries / Long-life pastries Cereals	15.9	12.3	38.2	29.2		42.0			10123995								✓	✓	
Coffee																					
Mocca Paste	Paste with distinctive coffee flavour. Contains 42.6% coffee.	Confectionery Patisserie & Desserts Pastries / Long-life pastries Cereals			25.3			34.6				10003845				10004289			✓		
Filling Mocca	Aroma of freshly ground coffee. Creamy and silky filling. Long lasting finish that consists of a delicate milk note, which is subtle and harmonious.	Confectionery Patisserie & Desserts Pastries / Long-life pastries Cereals	20.9	12.2	33.3	15.9		45.0			10129901								✓	✓	

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Article name	Description	Suitable for	Cocoa% (2)	Milk%	Saccharose%	Hazelnut%	Almond%	Total fat%	Packaging								Extrusion	Dipping	Flavouring	Filling	Covering
									Container	5kg bucket	6kg bucket	11kg bucket	25kg bucket	10kg block	20kg block	4x1kg can					
Shelf life in weeks									4	52	52	52	52	52	52	52					
Storage temperature °C									30-50	10-15	10-15	10-15	10-15	10-15	10-15	10-15					
Number of packages per pallet										80	80	33	16	32	32	114					
White																					
Filling neutral	Neutral filling as a base for various flavourings.	Confectionery Patisserie & Desserts Pastries / Long-life pastries Cereals	22.7	8.4	54.7			36.8						10127460						✓	
Filling white Airolo	Milky taste. Slightly cooling during consumption (dextrose).	Confectionery Patisserie & Desserts Pastries / Long-life pastries Cereals		16.2	30.8			42.4	10126149 (3 weeks)									✓		✓	✓
Fruity																					
Filling Orange RA	Cocoa-hazelnut-orange filling. Contains approx. 5.5% orange powder Slightly cooling during consumption (dextrose).	Confectionery Patisserie & Desserts Pastries / Long-life pastries Cereals	5.2	10.7	33.5	25.0		42.5						10129908					✓	✓	
Various																					
Filling Malt Cocoa RA	Cocoa filling with hazelnuts and barley malt.	Confectionery Patisserie & Desserts Pastries / Long-life pastries Cereals	18.0	13.5	39.5	16.4		30.0						10131742					✓	✓	
Filling Mandorla	Creamy, soft texture filling, combined with tempting sweet California almonds.	Confectionery Patisserie & Desserts Pastries / Long-life pastries Cereals		10.6	30.8		10.8	53.0			10125997								✓	✓	
Filling Freymello	Cream caramel, soft and balanced. A touch of sea salt and crunchy caramel cubes make up this interesting filling.	Confectionery Patisserie & Desserts Pastries / Long-life pastries Cereals	1.9	28.5	36.7			45.0		10129908									✓	✓	

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