

CARAVELLA CREAMS

Cold application



GRAN PISTACCHIO	Type	Highly spreadable cream with an intense pistachio taste, ideal for filling or flavouring. High versatility. Without hydrogenated fats and with natural colouring.
	Taste / Flavour	Pistachio: 15%
	Fluidity	●●●●●
	Application	Croissant, cake and Swiss roll filling, semifreddo preparation and flavouring.



GRAN LATTE E NOCCIOLE	Type	Excellent spreadable cream with a balanced milk and hazelnut taste, ideal for filling or flavouring. High versatility. Without hydrogenated fats, with natural flavouring and sunflower lecithin.
	Taste / Flavour	Hazelnut 10% and milk 22.5%
	Fluidity	●●●●●
	Application	Croissant, cake and Swiss roll filling, semifreddo preparation and flavouring.



GRAN CIOCCO AVORIO	Type	Highly spreadable, delicately flavoured white chocolate cream for filling and flavouring. High versatility. Without hydrogenated fats.
	Taste / Flavour	White chocolate: 10%
	Fluidity	●●●●●
	Application	Croissant, cake and Swiss roll filling, semifreddo preparation and flavouring.



GRAN NOCCIOLA	Type	Highly spreadable cream with a rich hazelnut flavour, ideal for filling or flavouring. High versatility. Without hydrogenated fats.
	Taste / Flavour	Hazelnut: 12%
	Fluidity	●●●●●
	Application	Croissant, cake and Swiss roll filling, semifreddo preparation and flavouring.



GRAN MORA	Type	Ready-to-use, spreadable cream with a dark bitter cocoa colour and the balanced taste of hazelnuts and cocoa. Without hydrogenated fats. Only natural flavourings.
	Taste / Flavour	Cocoa 24% and hazelnut 13%
	Fluidity	●●●●●
	Application	Flavouring and colouring for custard creams, whipped cream, butter cream, cream fillings and mousses.



CREMAROMA CACAO DARK	Type	Spreadable cream with a rich cocoa colour and flavour. For flavouring creams and mixtures with cocoa. Without hydrogenated fats.
	Taste / Flavour	Cocoa: 22%
	Fluidity	●●●●●
	Application	Flavouring and colouring for custard creams, whipped cream, butter cream, cream fillings and mousses.



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CREAM	Type	Spreadable cream to use for filling and flavouring or as a base for preparing creams. The specific formulation means it can also be used for flavouring mixtures.
	Taste / Flavour	Cocoa: 32% / White: 10% skimmed milk / Hazelnut: 8%
	Fluidity	●●●●●
	Application	Croissant, cakes and Swiss roll filling, preparation of ganache, profiterole covering and flavouring of mixtures and creams.



CREAM NUTS	Type	Hazelnut spreadable cream, ideal for filling and flavouring. High versatility and excellent quality/price ratio. Without hydrogenated fats.
	Taste / Flavour	Hazelnut: 2%
	Fluidity	●●●●●
	Application	Croissant, cake and Swiss roll filling, semifreddo preparation and flavouring.



COVER	Type	Spreadable cream specifically for coating. It guarantees a smooth, shiny and well-blended coating. It still stays elastic even after being kept in the fridge. Without hydrogenated fats.
	Taste / Flavour	Cocoa: 20% / White: 30% milk
	Fluidity	●●●●●
	Application	Sacher and cupcake coating



CARAVELLA GRAN RIPIENO	Type	Spreadable cream specifically for filling praline chocolates. Ready-to-use ganache that can be flavoured at will. Easy to use with natural flavourings only.
	Taste / Flavour	Hazelnut: 8% / Cocoa: 20% / Milk: 27%
	Fluidity	●●●●●
	Application	Ganache for praline chocolates



Suggested working temperature

	Cocoa	Hazelnut	White
Standard	28-30°C	26-28°C	28-30°C
Flavoured*	28°C	26°C	26°C

*By adding 10% of flavouring oil paste to product melted at 40°C

CARAVELLA GRAN PRALINÉ	Type	Ready-to-use spreadable cream with a taste perfectly balanced between cocoa and hazelnut. Without hydrogenated fats.
	Taste / Flavour	Cocoa 8% and hazelnut 8%
	Fluidity	●●●●●
	Application	Ideal for filling after cooking



CARAVELLA CREAMS

Hot application



Vast range of creams that can be used for all traditional baking requirements. Each product has its own specific taste and flavour which makes it unique and special:

FLUIFOUR	Type	Bake-stable, spreadable cream. Maintains excellent fluidity for biscuit and tartlet fillings. It can be used for direct contact cooking and for baking products that will be frozen. Without hydrogenated fats.
	Taste / Flavour	Cocoa: 15% Hazelnut: 15% Gianduja: 11% hazelnut
	Fluidity	●●●●●
	Application	Filling for biscuits, tart and tartlets, icing and semifreddo



FOUR	Type	Bake-stable, spreadable cream ideal as a filling. Stays soft and compact even after cooking with direct heat contact. This characteristic makes it ideal for products that are to be packaged because it does not stick to the packaging. Also suitable for products that are to be frozen. Without hydrogenated fats.
	Taste / Flavour	Hazelnut: 15% Cocoa: 15%
	Fluidity	●●●●●
	Application	Filling for biscuits, tarts and tartlets.



ANTEFORNO	Type	Bake-stable, spreadable cream, ideal as a filling for leavened products and pastries which are then baked. The special formulation means it does not ooze out of the product during cooking and stays creamy and soft. It can be used to fill frozen croissants which are then proofed and cooked. Without hydrogenated fats.
	Taste / Flavour	Cocoa: 16% Hazelnut: 8%
	Fluidity	●●●●●
	Application	Filling for leavened products (croissants, filled buns) and pastries



Tips for use: the rich formulation of cocoa products may cause lumps to form if stored below 12°C. Use the product at temperatures between 18°C-20°C, mixing well before use.

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