



Pakmaya®

Bakery Catalogue







Pakmaya has over 40-year experience in yeast production, managing to become one of the top yeast manufacturers in the world.

Pakmaya factories have a production capacity equivalent to 250,000 tons of fresh yeast, with a continuous increase since 1973. Pakmaya brand is currently recognized and sold in over 130 countries around the world.

ROMPAK SRL, one of the newest factories in Europe and the only yeast factory in Romania, was equipped with the top equipment available at the time of construction.

Factory infrastructure, Pakmaya team members, and continuously monitored production processes are essential to quality products. These key elements are constantly developing.





After debuting with yeast production, Pakmaya has continuously developed its product range, so today we are an important producer of:

1. Bread improvement / flour quality correction (over 50 products)
2. Confectionery premiers (over 30 products)
3. Pastry premixes (over 30 products)
4. Products for household consumers (basic ingredients, creams, puddings, etc.)
5. Horeca products - products derived from the experience and success of bakery products.



Product range



-  **Fresh yeast**
-  **Flour correction improvers and special bread improvers**
-  **Mixes and premixes for bakery industry**
-  **Premixes and fillings for Pastry**



Fresh yeast

Description:

Pakmaya fresh yeast is made up of billions of live *Saccharomyces cerevisiae* cells through a complex technological process starting from rigorously selected pure cells.

Use:

Yeast is used in the bakery and pastry industry for all leavened doughs. During the maturing process, the yeast cells become active and produce the carbon dioxide (CO₂) that is captured in the dough structure, significantly changing its volume and obtaining a light texture.



Packing:

Fresh Pakmaya Bakery Yeast is packaged in individual 500g packs overwrapped in cellophane (5 packs in one overwrap) and cartons (4 sticks each). Materials used for packaging yeast allow the transfer of moisture because during the storage the yeast eliminates water. This is a natural process and does not affect the performance of the yeast; the number of live cells remains unchanged. Duration of validity: Minimum 40 days if stored in controlled temperature.

Conditions for storage:

Conservation of living cells that form fresh yeast involves preserving the temperature between 0°C and 6°C to keep the cells in a hibernation state, defined by slowing down their activity. The closer the temperature is to 0°C, the better it is for a longer validity period. The temperature condition must be supplemented by good air circulation (spaces between boxes, spaces between boxes and walls). Yeast can borrow foreign smells if there are products such as fish or meat products in the same storage place.



Flour improvers



Pakmaya improvers are structured into two categories, depending on their role:

- 1. Flour correction**
- 2. Special function**



Improvers for flour correction

Representative products	Packaging	Dosage/100kg flour
EKA 1000	bag 10 kg	100 -300 g
EKA VALORE	bag 10 kg	100 -200 g
EKA PAN	bag 10 kg	200 -300 g
EKA CYSAKTIF	bag 10 kg	200 -300 g
PRESTIGE UNIVERSAL	block 0.5 kg	150 -200 g
PRIMO	bag 10 kg	200 -300 g
EKA SYMBIO	bag 10 kg	200 -300 g
EKA ENERGY	bag 10 kg	200 -300 g
SUPLIMENT ENZIMATIC NOVO	bag 10 kg	200 -300 g

Description:

- Flour Improvers eliminates problems generated by the quality of the flour, so the bread will have constant quality.
- By their action inside the dough, ingredients from the bread improver increase the physical properties (machinability, mechanical), biochemical (fermentation) and dough behavior during the technological process.

Concept ADVANTAGE:

- block bread improver;

- sachet bread improver;

- clean label solutions;





Improvers with special function

Representative products	Packaging	Dosage/100kg flour
SUPLIMENT ENZIMATIC MULTISOFT	bag 10 kg	1 kg
SUPER FLAVOR AND COLOR	bag 10 kg	1-2 kg
SUPER GRAHAM	bag 10 kg	1-3 kg
3 IN 1 PROTECTOR	bag 10 kg	0.5-1 kg
EKA FROZEN	bag 10 kg	0.5-1 kg

Description.....

Special function enhancers bring added benefits to bakery products by improving the characteristics of finished products:

- ☞ Increasing the duration of freshness;
- ☞ Prevention of mold contamination;
- ☞ Maintaining the product in the freezing process, but also other direct benefits;



Mixes / Premixes for bakery



Pakmaya Mixes / Premixes offer high flexibility in obtaining specialty products, individually defined by:

- Special ingredients, carefully selected;
- Fiber content;
- Taste and aroma;
- Structure and shape;

A major benefit in nutrition is given by fibers that have a very important physiological role through the following benefits they bring to the body:

- reduces absorption of nutrients, intervening in the fight against obesity;
- reduce cholesterol levels;
- shortens intestinal transit time;
- acts as an ion exchanger, having a detoxifying role.

Pakmaya Mixes / Premixes are rich in natural sources of grain fibers such as wheat, rye, corn and barley.

SPECIAL CONCEPTS

» Youth bread

» Happiness bread

» Tihnită bread

» Peasant bread

» Serbian bread

» Outlawry bread



Youth bread

Description

- ☞ Has high content of resveratrol, with an important antioxidant role;
- ☞ Can improve blood circulation and reduce cholesterol;
- ☞ Is a source of fiber and minerals;
- ☞ Can improve intestinal transit;

Recommended recipe

3kg **Youth Bread**; 7kg white wheat flour type 650; 0.25kg fresh yeast Pakmaya; 5.6L water *

* Depending on the moisture capacity of the flour

Procedure:



Mixing: 6 min. speed I și 4 min. speed II.



Rest in the mixer: 20 min.



Splitting and rounded pre-modeling



Pre proofing: 15 min.



Final modeling



Recommendation: dough for 600g bread.



Proof: 50 min. at 32-35°C and 75-80% relative humidity.



Oven:

Temperature: 230°C.

Time: 30 min. on product weight, type and degree of oven load.



Packing:

Bag 15kg



Happiness bread

Description

- Is natural product;
- Brings significant fiber intake and has high magnesium content;
- Offers freshness up to 5 days;
- Has low sugar and fat content;

Recommended recipe

10kg **Happiness bread**; 0.3kg fresh yeast Pakmaya; 5.5L water *

* Depending on the moisture capacity of the flour

Procedure:



Mixing: 6 min. speed I and 4 min. speed II.



Rest in the mixer: 20 min.



Splitting and rounded pre-modeling



Pre proofing: 10 min.



Final modeling



Recommendation: 570g dough for 500g bread.



Proof 40 min. at 32-35°C and 75-80% relative humidity.



Baking

Temperature: 250°C.

Time: 30 min. depending on product weight, type and degree of oven load.



Packing

Bag 15kg



Spicy Pizza

Description

- ☞ Provides simple and fast way of working;
- ☞ Contains carefully selected seasonings in balanced quantities: garlic, basil, oregano and thyme;
- ☞ Offers freshness on the counter even the next day; this is ensured by the enzyme content of last generation;
- ☞ Provides very good stability to support ingredients;

Recommended recipe:

10kg **Premix Spicy Pizza**; 10kg white wheat flour type 650; 1kg fresh yeast Pakmaya;
2L sunflower/olive oil; 10.5L water *

* Depending on the moisture capacity of the flour

Procedure:



Mixing: 2 min. speed I and 8 min. speed II.



Pre proofing: 15 min.



Splitting and rounded pre-modeling



Final modeling



Recommendation: It is recommended that the water used for mixing to be cold so that the temperature of the dough at the final kneading does not exceed 26° C.



Baking

Temperature: 250°C.

Time: 12-15 min. depending on product weight, type and degree of oven load.

Packing:

Bag 15kg





Pain Rustique with Molasses

Description

- Has great taste, color and flavor due to molasses content;
- Has crispy shell and dense core with uniform porosity;
- Has high in vitamin B6 and Fe;
- Offers freshness up to 5 days;

Recommended recipe

2.5kg Rustic Pain with Molasses; 10kg white wheat flour; 0.25kg fresh yeast Pakmaya; 0.2kg salt; 6.5-7L water *

* Depending on the moisture capacity of the flour

Procedure:



Mixing: 6 min. speed I and 4 min. speed II.



Rest in the mixer: 20-30 min.



Splitting and rounded pre-modeling



Pre Proofing: 15 min.



Final modeling



Recommendation: 570g dough for 500g bread.



Proof: 45-50 min. at 35°C and 75-80% relative humidity.



Baking

Temperature: 230-235°C.

Time: 26 min. depending on product weight, type and degree of oven load.



Packing

Box containing 20 cartons of 500g each.



Ciabatta

Descriere

- ☞ Has a special shape; rosy shell, uniform color;
- ☞ Has great porosity, a distinctive aspect of this Mediterranean specialty;
- ☞ Has a pleasant flavor and special taste thanks to its special ingredients;
- ☞ Improves dough properties;

Recommended recipe

1kg **Ciabatta**; 10kg white wheat flour; 0.25kg fresh yeast Pakmaya; 7L water *; 0.4 + 0.4L olive oil (for packing)

* Depending on the moisture capacity of the flour

Procedure:



Mixing: 5 min. speed I and 7 min. speed II (olive oil is added in the last 2 min.)



Rest in the tray: 30 min. folded.



Pre proofing: folding is done twice at a 30 min. interval.



Division and Final Modeling



Recommendation: 370g dough for 300g bread.



Proof: 25 min. at 35°C and 75-80% relative humidity.



Baking

Temperature: 240°C with little steam.

Time: 25 min. depending on product weight, type and degree of oven load.



Packing

Bag 10kg





Tihnita Bread

Description

- ☞ Has rosy and crispy shell; special shape, rustic;
- ☞ Has a uniform porosity core, enriched with soybeans and flax seed;
- ☞ Has great taste and aroma due to its special ingredients; It is a product with own identity;
- ☞ Offers freshness;

Recommended recipe

3kg **Tihnita Bread**; 7kg white wheat flour; 0.25kg fresh yeast Pakmaya; 0.08kg salt, 6L water *

* Depending on the moisture capacity of the flour

Procedure



Mixing: 6 min. speed I and 4 min. speed II.



Rest in the mixer: 20-30 min.



Splitting and rounded pre-modeling



Pre proofing: 15 min.



Final modeling



Recommendation: 570g dough for a 500g bread.



Proof : 30-40 min. at 35°C and 75-80% relative humidity.



Baking

Temperature: 230°C.

Time: 30 min. depending on product weight, type and degree of oven load.







Packing

Bag 20kg



Serbian bread

Description

-  Has rusty shell that incorporates fine corn grains;
-  Has a dense and uniform core;
-  Blends the subtle taste of wheat with the intense aroma of corn;
-  Is a product with a special identity;

Recommended recipe

3.5kg **Serbian bread**; 6.5kg white wheat flour; 0.3kg fresh yeast Pakmaya; 5.5L water *

* Depending on the moisture capacity of the flour

Procedure:



Mixing: 6 min. speed I and 4 min. speed II.



Rest in the mixer: 20-30 min.



Splitting and rounded pre-modeling



Pre proofing: 15 min.



Final modeling



Recommendation: 350g dough for 300g bread.



Proof: 30-40 min. at 35°C and 75-80% relative humidity.



Baking

Temperature: 240°C.

Time: 15 min. depending on product weight, type and degree of oven load.



Packing





Bag 15kg





Outlawry Bread

Description

-  Has a distinct shape, simple to achieve, but with a strong impact;
-  Has a rusty and crispy shell that embraces broken wheat and barley granules;
-  Coarse core, rich in fiber;
-  Full and balanced taste, enriched by special ingredients;

Recommended recipe

3kg **Outlawry Bread**; 7kg white wheat flour; 0.3kg fresh yeast Pakmaya; 6.5L water *

* Depending on the moisture capacity of the flour

Procedure



Mixing: 6 min. speed I and 4 min. speed II.



Rest in the mixer: 20-30 min.



Splitting and rounded pre-modeling



Pre proofing: 15 min.



Final modeling



Recommendation: 570g dough for 500g.



Proof: 30-40 min. at 35°C and 75-80% relative humidity.



Baking

Temperature: 230°C.

Time: 30 min. depending on product weight, type and degree of oven load.



Packing

Bag 15kg



Peasent Bread

Description

- ☞ Has a rustic shape and a slightly crispy shell;
- ☞ Has a dense and uniform core;
- ☞ Has particular taste and smell, characteristic of a peasant bread;
- ☞ Is natural product;

Recommended recipe

3kg **Peasent Bread**; 10kg white wheat flour; 0.3kg fresh yeast Pakmaya; 0.17kg salt; 7L water *

* Depending on the moisture capacity of the flour

Procedure



Mixing: 6 min. speed I and 4 min. speed II.



Rest in the mixer: 20-30 min.



Splitting and rounded pre-modeling



Pre proofing: 15 min.



Final modeling



Recommendation: 670g dough for a 600g bread.



Proof: 30-40 min. at 35°C and 75-80% relative humidity.



Baking

Temperature: 230-240°C.

Time: 25-30 min. depending on product weight, type and degree of oven load.



Packing

Bag 15kg



Traditional Bread

Description

- ☞ Has a rusty and slightly shiny shell;
- ☞ Has a consistent and fluffy core;
- ☞ Has particular taste and smell, characteristic of traditional bread;
- ☞ Offers freshness;

Recommended recipe

1kg **Traditional Bread**; 10kg white wheat flour; 0.3kg fresh yeast Pakmaya; 6L water *; 0.17kg salt

* Depending on the moisture capacity of the flour

Procedure:



Mixing: 6 min. speed I and 4 min. speed II.



Rest in the mixer: 10 min.



Splitting and rounded pre-modeling



Final modeling



Recommendation: 1.15 kg dough for 1 kg bread.



Proofing: 60 min. while covered at ambient temperature.



Baking

Temperature: 210-220°C, baked directly on the oven surface.

Time: 35 min. depending on product weight, type and degree of oven load.







Packing

Bag 10kg



Potato bread

Description

-  Has a crusty, crisp and consistent crust, specific to the classic recipe;
-  Has a low, dense and uniform porosity core;
-  Tastes fine potato;
-  Is natural product;

Recommended recipe

1.5kg **Potato bread**; 10kg white wheat flour; 0.25kg fresh yeast Pakmaya; 0.2kg salt; 6L water *

* Depending on the moisture capacity of the flour

Procedure



Mixing: 6 min. speed I and 4 min. speed II.



Rest in the mixer: 30 min.



Splitting and rounded pre-modeling



Pre Proofing: 15 min.



Final modeling



Recommendation: 670g dough for a 600g bread.



Proof: 50 min. at 35°C and 75-80% relative humidity.



Baking

Temperature: 230-240°C.

Time: 25 min. depending on product weight, type and degree of oven load.



Packing

Bag 15kg



Buns & Batons

Description

- ☞ Products have smooth, highly elastic and uniform appearance;
- ☞ Core is moist with low porosity;
- ☞ Has delicate taste, completing a savory sandwich / hamburger;
- ☞ Provides extra freshness (minimum 7 days);

Recommended recipe

2kg Buns and Batons; 10kg white wheat flour; 0.3-0.5kg fresh yeast Pakmaya; 1kg palm oil / margarine; 5.5L water *

* Depending on the moisture capacity of the flour

Procedure



Mixing: 6 min. speed I and 4 min. speed II.



Rest in the mixer: 10 min.



Division



Final modeling



Recommendation: palm oil or margarine is added in the last 3 minutes of mixing.



Proof: 40 min. at 35°C and 75-80% relative humidity.



Baking

Temperature: 240-250°C, baked directly on the oven surface.

Time: 15 min. depending on product weight, type and degree of oven load.



Packing

Bag 10kg





Dieta Integral

Description

- ☞ The bread has a crusty and slightly crispy shell that evenly incorporates wheat bran particles;
- ☞ Has uniform and consistent core due to the content of wheat bran and soybean meal;
- ☞ Offers a pleasant smell, enveloped by the strong flavor of the bran;
- ☞ Has high wheat bran content;

Recommended recipe

1-3kg **Dieta Integral**; 10kg white wheat flour; 0.3kg fresh yeast Pakmaya; 6L water *

* Depending on the moisture capacity of the flour

Procedure



Mixing: 6 min. speed I and 4 min. speed II.



Rest in the mixer: 10 min.



Splitting and rounded pre-modeling



Pre Proofing: 15 min.



Final modeling



Recommendation: 360g dough for 300g bread.



Proof: 50-55 min. at 35°C and 75-80% relative humidity.



Baking

Temperature: 240-260°C.

Time: 20-25 min. depending on product weight, type and degree of oven load.



Packing

Bag 15kg



Dieta Multicereal

Description

- ☞ The bread has a crusty and crispy shell that evenly encloses sunflower seeds, seeds sesame, oatmeal, and corn and flax seeds;
- ☞ Has uniform core enriched with rye flour, wheat bran and seeds;
- ☞ Has distinct taste , supported by the variety of special ingredients;
- ☞ Contain high and varied seeds;

Recommended recipe

1-3kg **Dieta Multicereal**; 10kg white wheat flour; 0.3kg fresh yeast Pakmaya **; 6-7L water *

* For every 10 kg of premix, add 5 liters of water in addition to the flour hydration capacity.

** In order to obtain superior results, it is recommended to increase the dosage of yeast with increasing the amount of premix added

Procedure



Mixing: 6 min. speed I and 4 min. speed II.



Leave to rest in the mixer: 10 min.



Splitting and rounded pre-modeling



Pre Proofing: 15 min.



Final modeling



Recommendation: 360g dough for 300g bread.



Proof: 50-55 min. at 35°C and 75-80% relative humidity.



Baking

Temperature: 240-260°C .

Time: 20-25 min. depending on product weight, type and degree of oven load.



Packing

Bag 15kg



Dieta Rye

Description

- ☞ The bread has a dark crust and dark core due to the high rye flour content;
- ☞ Has a dense core with uniform porosity;
- ☞ Has a pleasant smell and a sweet, sour taste;
- ☞ Has high rye flour content;

Recommended recipe

10kg white wheat flour; 1-3kg **Diet Rye**; 0.3kg fresh yeast Pakmaya **; 6-7L water *

* For every 10 kg of premix, add 5 liters of water in addition to the flour hydration capacity.

** In order to obtain superior results, it is recommended to increase the dosage of yeast with increasing the amount of premix added

Procedure



Mixing: 6 min. speed I and 4 min. speed II.



Rest in the mixer: 15 min.



Splitting and rounded pre-modeling



Pre proofing: 15 min.



Final modeling



Recommendation: 360g dough for 300g bread.



Proof: 50-55 min. at 35°C și 75-80% relative humidity.



Baking:

Temperature: 240-260°C.

Time: 20-25 min. depending on product weight, type and degree of oven load.



Packing

Bag 15kg





Seed Décor

Description

- 🍞 Seeds retain their pleasant appearance after baking;
- 🍞 The finished product is enriched with a variety of flakes and seeds;
- 🍞 The decor does not come off the product;



! **Recommendation:** Can be used for decoration of bread or inside the bread! To make a well-balanced seed loaf, it is recommended to add the seeds in 20% proportion to the flour.

Packing
Bag 5kg





Premixes and filling for pastry





Pastry Premixes

Representative products	Packaging	Weight
COZOPAK 4%	carton box	10 kg
MIX FOR COZONAC	bag	25 kg
COZOPAK A+ EXTRA	bag	10 kg
COZOPAK A+ LEMON	bag	10 kg
COZOPAK A+ SPECIAL	bag	10 kg
COZOPAK MAX FRESH	bag	10 kg
PANETTONE	bag	10 kg
BUTTER AND VANILLA DELIGHTS	bag	10 kg



Cozopak A+ lemon/vanilla

Description

- ☞ Has a complex composition that also serves as an improver for flour;
- ☞ Simplifies recipe and preparation mode (reduces manufacturing time);
- ☞ Provides good volume and uniform core structure;
- ☞ It has lemon flavor and rom/vanilla flavor;

Recommended recipe

10kg white wheat flour; 0.8-1kg fresh yeast Pakmaya; 1kg **Premix Cozopak A + Lemon / Vanilla**; 2kg sugar; 0.1kg salt; 1kg margarine *; 5kg of water **

* Margarine is recommended to cool and gradually add 4 minutes. Before the end of the kneading.

** Depending on the moisture content of the flour

Procedure:



Mixing: 6 min. at speed I and 8 min. at speed II - (margarine is added in the last 4 min.)



Rest in the mixer: 10 min.



Splitting and rounded pre-modeling



Pre proofing: 15 min.



Final modeling + adding the filling



Recommendation: add 400g of dough to 150g of filling.



Proofing: place them in the trays for 60 min. at 35°C and 75-80% relative humidity.



Baking

Temperature: 180-200°C.

Time: 50-60 min. depending on product weight, type and degree of oven load.



Packing

Bag 10kg



Butter and Vanilla Delights

Description

- ☞ Provides products with freshness and longer shelf life;
- ☞ Has a complex composition that also fulfills the role of flour improver;
- ☞ Simplifies recipe and preparation mode;
- ☞ Reduces manufacturing times;

Recommended recipe

1kg **Butter and Vanilla Delights**; 10kg wheat flour; 0.8 - 1kg fresh yeast Pakmaya; 2kg sugar;
1kg margarine *; 5L water **

* Margarine is recommended to cool and gradually add 4 minutes, before the end of the kneading.

** Depending on the moisture content of the flour

Procedure



Mixing: 6 min. at speed I and 8 min. at second II - (margarine is added in the last 4 min.)



Rest in the mixer: 10 min.



Splitting and rounded pre-modeling



Pre proofing: 15 min.



Final modeling + adding the filling



Recommendation: dough temperature max 32°C.



Proofing: place in the trays and leave for 60 minutes at 35°C and 75-80% relative humidity.



Baking

Temperature: 180-200°C .

Time: 50-60 min. depending on product weight, type and degree of oven load.







Packing

Bag 10kg



Panetone

Description

-  Provides products with freshness and longer shelf life;
-  Has a complex composition that also fulfills the role of flour improver;
-  Simplifies recipe and preparation mode;
-  Reduces manufacturing times;

Recommended recipe

10kg flour type 650; 0.8-1kg fresh yeast Pakmaya; 1kg **Premix Panetone**; 2kg sugar; 5kg water *; 1kg margarine **

* Margarine is recommended to cool and gradually add 4 minutes, before the end of the kneading.

** Depending on the moisture content of the flour

Procedure:



Mixing: 6 min. at speed I and 8 min. at speed II - (margarine is added in the last 4 min.)



Rest in the mixer: 10 min.



Splitting and rounded pre-modeling



Pre proofing: 15 min.



Final modeling + adding the filling



Recommendation: add 400g of dough to 150g of filling.



Proofing: place in the trays and leave for 60 minutes at 35 ° C and 75-80% relative humidity.



Baking

Temperature: 180-200°C.

Time: 50-60 min. depending on product weight, type and degree of oven load.



Packing

Bag 10kg





Cozopak Max Fresh

Description

- ☞ Provides products with freshness and longer shelf life;
- ☞ It has a complex composition that also fulfills the role of bread improver; Improves the quality of the flour and ensures good dough processing;
- ☞ Simplifies recipe and preparation mode; Reduces manufacturing time;


Recommended recipe

10kg flour type 650; 0.8-1kg fresh yeast Pakmaya; 1kg **Premix Cozopak Max Fresh**; 2kg sugar; 4.5-5kg water *; 1kg dough margarine **; 0.1kg Cozonac Gel flavor

* Margarine is recommended to cool and gradually add 4 minutes, before the end of the kneading.

** Depending on the moisture content of the flour

Procedure:

 **Mixing:** 6 min. for speed I and 8 min. for speed II (margarine is added in the last 4 min.)

 **Rest in the mixer:** 10 min.


 **Splitting and rounded pre-modeling**

 **Pre proofing:** 15 min.

 **Final modeling + adding the filling.**

 **Recommendation:** add 400g of dough to 150g of filling.

 **Proofing:** 60 min. at 35 ° C and 75-80% relative humidity.

 **Baking**
Temperature: 180-200°C.
Time: 50-60 min. depending on product weight, type and degree of oven load.



Packing

Bag 10kg



Pastry fillings

Representative products	Packaging	Weight
DELUXE WALNUT FILLING	bag	20 kg
PREMIUM COZONAC WALNUT FILLING	bag	20 kg
EXTRA WALNUT FILLING	bag	20 kg
SAVOURY WALNUT FILLING	bag	20 kg
ECONOMIC COZONAC FILLING	bag	20 kg
WALNUT FILLING "ARDEALUL"	bag	20 kg
"MERRY HOLLYDAY" COZONAC FILLING	bag	20 kg

FILLING	WALNUT	OTHER OILY SEEDS
DELUXE WALNUT FILLING		
PREMIUM COZONAC WALNUT FILLING		
EXTRA WALNUT FILLING		
SAVOURY WALNUT FILLING		
ECONOMIC COZONAC FILLING		
WALNUT FILLING "ARDEALUL"		
"MERRY HOLLYDAY" COZONAC FILLING		



Extra Walnut filling

Description

- Has high nut content;
- Has high hydration capacity (45-50%);
- Supports the addition of cocoa / raisins without changing the stability of the filling;
- Provides constant product quality;





























Procedure:

! Recommendation: Recommendation: for 1kg Extra Walnut Filling it is recommended to add 450-500ml of water.




Packing


Bag 25kg

FLAVOR	COLOR	GRANULATION
walnut,caramel		  
walnut, caramel, vanilla		  
walnut		  
walnut, rom, caramel		  
walnut, rom		  
walnut		  
walnut, rom, caramel		  



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