



Ingredients of Success

# Cream, Filling & Covering Collection







### Ingredients of Success

Delicate and aromatic with a velvety texture, our creams and fillings offer endless possibilities. They come in a variety of colors and flavours to fit all of your pastry and bakery needs. This line includes hard creams for filling mini chocolate shapes/molds, soft creams for filling pastries and bake-stable creams that can withstand high-oven temperatures. We also offer versatile coverings that are both luscious and creamy with extreme shine to perfectly garnish cakes, ice-creams and other desserts.





# Creams & Fillings

## Cocoa hazelnut cream - hard

Ideal for filling mini chocolate treats or other pastry creations like cakes and crepes.

## Cocoa hazelnut cream - soft

Ideal for filling baked products like croissants, doughnuts, brioche. Also suitable for filling crepes and chocolate treats or topping waffles.

## Cocoa hazelnut cream - all uses

An all use balanced hazelnut cream.

## Bake stable cocoa cream

Velvety cocoa cream with balanced flavour that can be used as a filling in any dough before baking. Ideal for cookies, brioche, croissants and cakes.

## Cocoa cream bitter

Dark cream with rich chocolate flavour. Can be used as a filling in baked products and mini chocolates or be mixed with crème pâtissière, whipped cream and ice cream.

## Cocoa hazelnut cream with waffle sticks

Soft cocoa cream with pieces of waffle sticks with vanilla flavoured filling.

## Cocoa hazelnut cream with waffle

Soft cocoa cream with pieces of crunchy waffle.

## Cocoa hazelnut cream with biscuit

Soft cocoa cream with pieces of crispy biscuit. Ideal for topping waffles and ice cream, filling crepes and mixing with pastry creams.

## White cream vanilla flavoured

White cream with balanced vanilla and milk flavour for filling chocolate treats, crepes, topping waffles or mixing with pastry creams.

## Banana • Strawberry • Cappuccino • Buena

Smooth, velvety creams with characteristic intense flavours of fruit, cappuccino coffee and bueno. For a wide variety of applications, such as fillings, toppings, cake decoration, mixing with creams, coverings.



Cocoa hazelnut cream soft



Cocoa hazelnut cream bitter



White cream vanilla flavoured



Cocoa hazelnut cream with waffle sticks



Cocoa hazelnut cream with biscuit





Strawberry  
flavoured cream



Banana  
flavoured cream



Buena  
cream



Cocoa hazelnut  
cream with waffle



Cocoa hazelnut  
cream with grated  
hazelnuts



Covering  
dark



Covering  
choco-milk



Covering  
white



Covering  
almond



Covering  
orange

# Coverings

## Coverings

Ready to use product after heated at 32-38°C. It doesn't break below 12°C and it does not stick under 25°C. Leaves a thin layer over the product, covers perfectly and gives exquisite flavour.

## Creamy covers

Ready to use product after heated at 32-38°C. Luscious, shiny and flavourful creamy glazes with 40% real chocolate that remain liquid on the surface of the products without dripping. Ideal for covering cakes, Greek brioche.

## Glacages

Ready to use product after heated at 32-40°C, with 40% real chocolate. Leaves a thin layer over cream cakes, covers perfectly without dripping. Remarkable stability after defrosting.



# Quality & Expertise

AKTINA is a leading producer of innovative, high-quality products for the pastry, bakery and HORECA industries. AKTINA specializes in the production of chocolate, creams, fillings, spreads, glazes, dry mixes, syrups, drink mixes and fruit preparations.

AKTINA provides consistently excellent products and commits to the use of first-rate ingredients in every product, ensuring quality throughout the production process. Our production process adheres to the highest quality standards set by the International Food Industry.

AKTINA prioritizes customer satisfaction. R&D and Technical Support teams are readily available to provide expert care whenever the customer may need it. These teams are committed to ensuring each customer gets excellent and delicious end results when using our products.

Innovation, quality, consistency, customer support and partnership are the core pillars that make up AKTINA.



## CREAMS &amp; FILLINGS

## COCOA HAZELNUT CREAMS

COCOA HAZELNUT CREAM HARD	Cream / Bucket 14,5kg
COCOA HAZELNUT CREAM SOFT (CROISSANT FILLING)	Cream / Bucket 14,5kg • Cream / Bucket 38kg
COCOA HAZELNUT CREAM FOR ALL USES	Cream / Bucket 14,5kg
BAKE STABLE COCOA HAZELNUT CREAM	Cream / Bucket 14,5kg
COCOA HAZELNUT CREAM BITTER	Cream / Bucket 5kg
PREMIUM COCOA HAZELNUT CREAM	Cream / Bucket 6kg
PRALINE SPREAD WITH WAFFLE STICKS	Cream with inclusions / Bucket 5kg
COCOA HAZELNUT CREAM WITH WAFFLE	Cream with inclusions / Bucket 5kg
COCOA HAZELNUT CREAM WITH BISCUIT	Cream with inclusions / Bucket 5kg
COCOA HAZELNUT CREAM WITH HAZELNUT PIECES	Cream with inclusions / Bucket 6kg

## CREAMS &amp; FILLINGS

WHITE CREAM VANILLA FLAVOURED	Cream / Bucket 5kg
BANANA FLAVOURED CREAM	Cream / Bucket 5kg
STRAWBERRY FLAVOURED CREAM	Cream / Bucket 5kg
CAPPUCCINO FLAVOURED CREAM	Cream / Bucket 5kg
BUENA CREAM	Cream / Bucket 5kg

## COVERINGS

## COVERINGS / GANACHES

COVERING DARK / GANACHE	Cream / Bucket 5kg
COVERING CHOCO - MILK / GANACHE	Cream / Bucket 5kg
COVERING WHITE / GANACHE	Cream / Bucket 5kg
COVERING ALMOND / GANACHE	Cream / Bucket 5kg
COVERING ORANGE / GANACHE	Cream / Bucket 5kg

## CREAMY COVERINGS

CREAMY COVERING DARK	Cream / Bucket 5kg
CREAMY COVERING WHITE	Cream / Bucket 5kg

## GLACAGES

GLACAGE DARK CHOCO	Cream / Bucket 5kg
GLACAGE WHITE CHOCO	Cream / Bucket 5kg