



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.

Cocoa hazelnut cream with hazelnut pieces

Soft cocoa cream with hazelnuts pieces.

White cream vanilla flavoured

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

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



Buena
cream



Cocoa hazelnut
cream with waffle



Cocoa hazelnut
cream with grated
hazelnuts



Covering
dark



Covering
white



Covering
choco-milk



Glacage
Strawberry



Glacage
Cookies



Glacage
Gianduja

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. 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.



PRODUCT DESCRIPTION

TYPE - FORMAT / PACKAGING

CREAMS & 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 & FILLINGS

WHITE CREAM VANILLA FLAVOURED	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

CREAMY COVERS

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

GLACAGES

GLACAGE DARK CHOCO	Cream / Bucket 5kg
GLACAGE WHITE CHOCO	Cream / Bucket 5kg
GLACAGE STRAWBERRY FLAVOUR	Cream / Bucket 5kg
GLACAGE COOKIE FLAVOUR	Cream / Bucket 5kg
GLACAGE RASPBERRY FLAVOUR	Cream / Bucket 5kg
GLACAGE DOLCE DI LATTE FLAVOUR	Cream / Bucket 5kg
GLACAGE GIANDUIA FLAVOUR	Cream / Bucket 5kg
GLACAGE LEMON FLAVOUR	Cream / Bucket 5kg
GLACAGE ORANGE FLAVOUR	Cream / Bucket 5kg
GLACAGE MILK CHOCO FLAVOUR	Cream / Bucket 5kg
GLACAGE AMARENA FLAVOUR	Cream / Bucket 5kg
GLACAGE BUENA FLAVOUR	Cream / Bucket 5kg
GLACAGE BLACKBERRY FLAVOUR	Cream / Bucket 5kg



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