



Vegetable Fillings & Pastes

... naturally versatile!





Vegetable Fillings & Pastes

Vegetable fillings and pastes are great opportunities to extend the bakery assortment. Bake & freeze stable solutions based on vegetables with addition of cheese, mushrooms or plant-based meat alternatives help to create fulfilling and tasty bakery for quick snack, lunch, picnic or light dinner.



Product Portfolio:

- Single vegetable or blends. Addition of mushrooms or plant-based meat possible
- Smooth texture or with vegetable pieces
- 30 – 70%+ vegetable content
- Excellent functionality, processing & stability
- Pre-bake application
- Freeze/thaw stable



Applications:

- Industrial and handmade bakery products:
 - Croissants, Puff & Danish Pastries
 - Topping for Pizza-type bakery
 - Savoury Crepes



Application Benefits:

- Retain distinct flavour & colour of vegetables
- Healthy & high quality appeal of the product
- Variable texture & spiciness
- Ideal for manual or industrial processing



Customer Benefits:

- Commitment to quality & excellence
- Customized development
- Quick sampling & support customer trials
- Pails (10 kg) & Containers (200 – 1,000 kg)



Best-Sellers & Innovations:

- Spinat-cheese
- Grilled vegetables
- Vegan bolognese with plant-based meat alternative
- Vegan mexican filling with plant-based meat alternative
- Tomato-paprika-onion-mushrooms

