



Cake & Biscuits

... naturally unique!





Cake and Biscuit Pieces Preparations

Consumers are looking for convenient indulgent concepts. Our preparations refine a plain yoghurt into a dessert and offer incomparable enjoyment!



Product Portfolio:

- Preparation with stable cake or biscuit pieces
- Ideal for indulgence concepts
- Stable during shelf life
- Creation of classic or trendy flavors like "American lemon cheesecake"
- In combinations with fruits, warm flavors or cereals, nuts and seeds possible



Application Benefits:

- Simple solution for indulgent taste and texture
- Unique taste profiles for pure indulgence
- Texture from smooth to chunky with whole cookies or cookie pieces
- Special mouthfeel for customer experience
- Lactose-free possible



Applications:

- Dairy & Dairy Alternatives:
 - Yogurt (spoonable / drinkable)
 - Fresh Cheese
 - Mixed Milk Drinks
 - Desserts
 - Ice cream



Customer Benefits:

- Broad portfolio & agile approach to innovations
- Outstanding application expertise
- Ready-to-market solutions
- Quick customized development
- Support of customer trials
- In pergals (10 to 20 kg), Bag in Box (220 kg) or containers (200 to 1,000 kg)



Best-Sellers & Innovations:

- Apple Strudel
- Blueberry-Muffin
- Lemon-Cheesecake
- Apricot-Dumplings
- Vanilla-Crêpe Suzette
- Speculoos
- Vanilla crescents
- Caramel-Stroop Waffle

