BUNGE

Centermelt 156



Ingredient solution

Centermelt 156: Filling fat for soft fillings and sweet spreads

Product application

A rich cocoa biscuit paired with a soft, creamy pecan and cardamom filling

Filling prepared with

Centermelt 156

- *Fat solution with only 21% saturated fats, a reduction of 53% compared to palm*
- *Enabling the formulation of indulgent, soft fillings and sweet spreads with a more balanced nutritional profile*
- *Effortless processing across a wide temperature range*
- *Powered by the AI-Accelerated New Product Formulation Toolbox to develop next-generation confectionery and bakery solutions*

	Filling (%)
Centermelt 156	30.0
Sugar	43.0
Pecan paste	13.0
Skimmed milk powder	9.0
Flavouring	
BungeMaxx S1000	0.4