

VERYBERRYOSA

New amazing flavour, suitable for vegans, with natural ingredients.



This perfectly mixed berry flavour combination is a great tasting blend of strawberry, raspberry, blueberry and a hint of lemon. The resulting complex taste and appealing natural colour will not disappoint you. Obtain the perfect base for your fruity creation – suitable for vegans.

The ready to use OSA-fillings ensure a simple and efficient application for the modern pastry kitchen. Suitable for mechanised moulding in one shot machines. A waterfree base ensures a long shelf life and you can prepare your pralines, petit gâteaux, macaroons in advance and freeze them – aroma, texture, crispy inserts all retain the taste of freshly prepared confectionery.

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FILLING



Application

To create pralines/chocolates, specialities, confectionaries, tortes and pastries.
To decorate: whisk at 22 - 24°C / 71 - 75°F. To melt: heat up to 28 - 32°C / 82 - 89°F.

Specifications

Sugar, coconut oil, sunflower oil, maltodextrin rice-starch, strawberry fruit powder 2.5%, shea butter, illipe butter, raspberry fruit powder 2%, blueberry fruit powder 1%, lemon fruit powder, emulsifier (E322: SOYA lecithin), natural flavour.



PAIL: 2.5kg ART.NO.: DK35E – SHELF LIFE 18 MTH



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