



CALLEBAUT CLASSIC ICING & FILLING

A New Bakestable Filling from Callebaut



BELGIUM 1911



Callebaut Classic Icing & Filling

Callebaut's new bakestable filling can be used in many delicious applications.

Ready To Use:

- Can be used as a filling or icing for masking and decoration.
- Can be gently mixed with flavorings or inclusions.
- Can be used as a flavoring when added to whipped cream, non dairy toppings and buttercreams.

For a Soft Set Glaze:

- Heat in a microwave in 30 second increments until temperature reaches 43°C/ 110°F. Stir between heating cycles to ensure even heating. *Do Not Over Heat*
- Cool to 38°C/100°F by stirring.
- Apply the product and place in refrigerator for 5 minutes to set.

Product Name	Item Code	Pack Type	Pack Weight
Callebaut Classic Icing & Filling	FND-BC-7026101-A71	Pail	2 X 10 LBS

Shelf Life: 12 months



