

COLAC

ON TOP OF YOUR CREATIONS

Fruit fillings

Colac fillings are the excellent choice to enhance your bakery creations, from pastries to cake.

Containing whole pieces of fruit, the fillings give your creations an attractive look and succulent taste.

The careful selection of raw materials ensure the highest quality of the finished product.

Colac fruit preparations contain a high percentage of fruits (50%, 60% or 70%) and are perfect for injecting pastries after baking. The fruit fillings can also be added before baking and are stable during the baking process. Closed pastries like croissants and Danish pastries but also open applications like tray-baked fruit cakes can be filled before baking using Colac fruit preparations. Consistency and fruit content ensure that their full flavour appears in full force, without running out. As many of these pastries are frozen after baking, our fruit preparations are freeze-thaw stable.

The filling range meets every need.

Glazes

Colac created a range of glazes for bakery and ice-cream applications to enhance the visual effect of these products. They give a brilliant shine to your ice-cream, bakery and pastry products and besides emphasizing the appeal, they also help to improve taste and texture as they prolong shelf life and maintain freshness.

Would you like to use those warm or cold, brushed or sprayed,... Colac offers various products for different application possibilities.

Cold glazes make bavaois, ice cakes and mousses both shiny and attractive.

They can be applied by pouring, giving a mirror effect on the product which does not show any whitening on cooling. The cold glazes can also be applied with a spatula or a brush.

Our range of high-quality hot glazes for traditional pastry gives the perfect shiny finish for fruit pies, cakes and puff pastries. The hot glazes have to be heated to 85°C before application. There are available concentrated and ready-to-use.

More information:

www.colac.be

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Fillings



Tin: 2.7 kg/2.8 kg
Carton: 6 × 2.7 kg/2.8 kg
Europallet: 240 tins
Industrial pallet: 336 tins

Apple
Apricot
Blackberry
Black Cherry
Blueberry
Forest fruit
Mango

Peach
Pineapple
Raspberry
Red Cherry
Strawberry

Other flavours available on demand

Glazes



Tin: 3 kg/12.5 kg
Carton: 6 × 3 kg
Europallet: 240 × 3 kg
60 × 12.5 kg
Industrial pallet: 336 × 3 kg
100 × 12.5 kg

Concentrated hot glaze
Neutral, Apricot, Strawberry

Soft cold gel
Neutral, Caramel, Chocolate, White

Mirror hot glaze
Neutral, Caramel, Cherry, Chocolate,
Passion fruit, Raspberry, White