



cremesa *Fresh*

READY-TO-USE CREAMS FOR FINE PASTRY PRODUCTS

CREMESA FRESH FOR INSPIRED DESSERTS

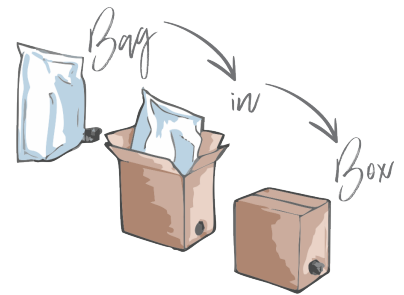
SIMPLICITY AND TRADITION • LABEL FRIENDLY • NO PRESERVATIVES

A refined collection of creams inspired by classic recipes, offering a luxuriously smooth texture. Simplify dessert creation with our ready-to-use UHT cream. perfect for pastry chefs who want fast, consistent results, without compromising on taste or quality



3 iconic flavors for fine pastry products:

CREMESA VANILLA FRESH	890166
CREMESA CHEESECAKE FRESH	890168
CREMESA PANNA COTTA FRESH	890167



PREPARATION

Use as it is or whip with 20% - 30% dairy cream.

PACKAGING

6/ 20 /200/800 kg bag-in-box.

SHELF LIFE

3 months at 5 - 20°C

6 months at 0 - 8°C.

After opening: 5 days at 0° - 8°C (including final product shelf life)

CREMESA FRESH FOR INSPIRED DESSERTS

3 BASE CREAMS

+

FILLINGS/ TOPPING / VARIEGATO

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INSPIRATION WITHOUT LIMITS



Here are a few delicious suggestions to inspire your next creations.

DESSERT	CREMOLINEA INGREDIENTS	CODE
1 MILLEFEUILLE	CREMESA VANILLA FRESH	890166
	FRAGOLA DÉCOR VARIEGATO Puff Pastry (Butter)	875067
2 CHEESECAKE & YUZU	CREMESA CHEESECAKE FRESH	890168
	YUZU VARIEGATO Crumble With Butter	860450
3 PANNA COTTA	CREMESA PANNA COTTA FRESH	890167
	CHERRY VARIEGATO Crispy Roll Pieces	875663
4 PROFITEROLES	CREMESA VANILLA FRESH	890166
	BROWNIE VARIEGATO Eclair shell	875206

The creams can also be flavored to taste using pastes from the CremoLinea range

cremesa

Fresh



- ✓ **Ready to Use** – Zero prep time, straight from the pack.
- ✓ **Clean Label** – No preservatives, only trusted ingredients.
- ✓ **Versatile** – Perfect for cakes, mousses, glass desserts, macarons, éclairs, and more.
- ✓ **UHT Quality** – Shelf life without compromise.
- ✓ **Aseptic Packaging** – Safety and freshness guaranteed.