

FILLINGS

Felchlin's finest soft melting OSA-fillings

Incomparable quality, ready to use, all natural ingredients

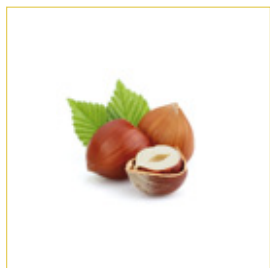
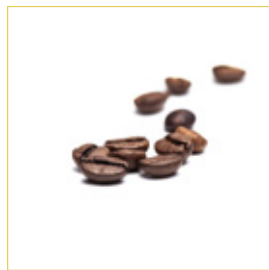
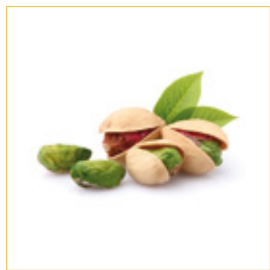
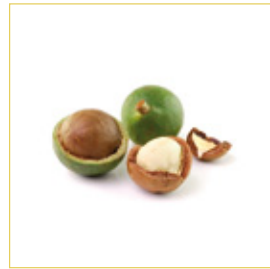


Recipe suggestion

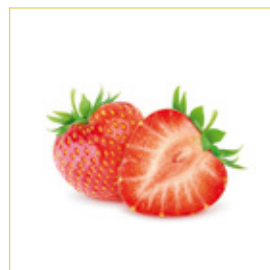
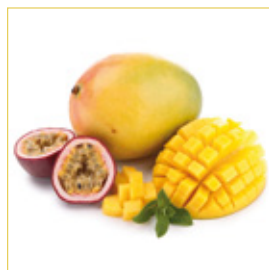
Felchlin
SWITZERLAND



*Natural ingredients
finest selected nuts ...*



and pure fruit powder!



Features & Quality

Felchlin's OSA-fillings are the perfect base for your fruity and colourful creations. Obtain the maximum taste in the minimum time.

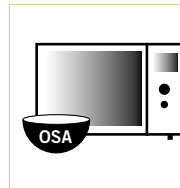
- natural ingredients give an unparalleled and unique quality product
- only selected and freshly roasted nuts are processed in our manufacture in Schwyz, which guarantee the best flavour of all nut based fillings
- real fruit powder and exclusive oils are essential ingredients for an authentic taste
- add couverture, cacao butter, Felchlin aroma pastes, roasted nuts, spices, oils and essences – there are no limits to the applications

Application & Advantages

The ready to use OSA-fillings ensure a simple and efficient application for the modern pastry kitchen – by always keeping a high standard in quality.

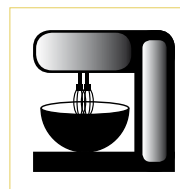
- in addition to the conventional applications, all fillings are suitable for mechanised moulding in one shot machines
- because of the fast crystallisation properties of the product, a valuable time saving production is granted
- the waterless base ensures a long shelf life
- prepare your pralines, petit gâteaux, macarons in advance and freeze them – aroma, texture, crispy inserts all retain the taste of freshly prepared confectionery

How to use the fillings



Variation 1 – Warm up to 28° - 32° C / 82° - 90° F

Use to fill pralines and truffles, ice-cream, cakes, dipping petit fours and pastries, decoration, piping. Mix with other ingredients to flavour. Add to pastry cream, buttercream, mousse, toppings, mix with milk or cream.



Variation 2 – Ability to whip

Beat mixture with the whisk until aerated. Use to fill pastry shells, pralines and truffles, cakes, petit gâteaux or mix with buttercream, pastry cream. Pipe with a plain or star tube to decorate your creations.

*Deep freezable,
temperature stable ...
and with a long shelf life*



Melt & Pour



Melt to 30° C / 86° F and pour it into a Felchlin Quadro frame.



Spread it in the Felchlin Quadro frame. Leave it about 20 minutes in the fridge, till set.



Cut into strips and cover with couverture.



Spread and tap till level. Let the couverture set, then cut as required.

*Use the Felchlin Quadro frame for the Melt & Pour application.
More information on www.felchlin.com with access to all Felchlin tools.*

*Also suitable for
mechanised moulding ...*

Whip & Pipe



Warm the OSA-filling to 28° - 30° C / 82° - 86° F and pipe into lined Felchlin Duna moulds.



Ideal for all Felchlin praline and chocolate moulds.

*Use Felchlin praline moulds for the Whip & Pipe application.
Find our wide selection of moulds on www.felchlin.com*

*Create your own
flavoured bars ...*



Warm up & Mix



Melt 350g of the OSA-filling to 28° - 30°C / 82° - 86°F and add 650g of tempered white couverture.



Carefully mix together.



Pour into a piping bag.



Pipe into moulds and leave about 30 minutes in the fridge, till set. Then mould.

*Use Felchlin CHOCOLAT-Squares mould for the Warm up & Mix application.
You will find all available bar moulds on www.felchlin.com*

We would like to advise that for this application, the term „chocolate“ is lawfully not applicable.

*Give a perfect finish to your
creations and use the
filling also as coating*



Soften & Spread



Gently soften the OSA-filling creamy.
Do not heat over 28°C / 82°F.



Spread or pipe onto your sponge or
cake base.



Spread to required thickness.



Tidy the sides and let set. Cut when
ready.

*Combine different flavours for a
great taste experience ...*



Whip & Log



Heat OSA-filling to 28° - 30°C / 82° - 86°F until a pipeable consistency.



Chill till set, then coat with couverture.



Gently tap to obtain a thin coating of couverture.



When set, cut into required size.

*Whip and pipe the filling with a
plain or star tube ...*



*As topping
for cupcakes*



*As filling
for macaroons*



and cookies



*Manifold uses,
no limits in application!*

Colour your confectionery

creations ...



*... experiment with fancy
flavour combinations*

Flavour your creams & fillings

Enhance your basic recipes with different Felchlin OSA-fillings.

Use the chart for the perfect taste and texture.

For total 1000 g of flavoured cream/filling:

OSA
Felchlin Filling

Base
cream/filling

Flavoured Chantilly – total 1000 g

OSA 100g fold in 900g whipped heavy cream

Buttercream – total 1000 g

OSA 200g whip with 800g buttercream

Pastry cream – total 1000 g

OSA 200g stir well with 800g pastry cream until smooth

Praline/Truffle filling – total 1000 g

OSA 300g fold in 700g ganache

OSA with white chocolate – total 1000 g

OSA 350g mix with 650g tempered couverture (chocolate)

Cream filling – total 1000 g

OSA 700g fold in 300g whipped heavy cream

Milk filling – total 1000 g

OSA 750g beat with 250g milk

Recipes created by our pastry chefs are available under www.felchlin.com

Felchlin Products

OSA-fillings – nut based

Almonosa F, Praline Cream Almonds Firm, HCS ¹⁾	VEGAN	DK07E	pail 2.5 kg (5.5 lbs)	DC56E	pail 5 kg (11 lbs)
Pistachiosa F, Praline Cream Pistachio Firm, HCS ¹⁾	VEGAN	DK06E	pail 2.5 kg (5.5 lbs)	DC53E	pail 5 kg (11 lbs)
Pralinosa W, Praline Cream Hazelnuts Soft, HCS ¹⁾	VEGAN	DK02E	pail 2.5 kg (5.5 lbs)	DC01E	pail 5 kg (11 lbs)
Pralinosa F, Praline Cream Hazelnuts Firm, HCS ¹⁾	VEGAN	DK04E	pail 2.5 kg (5.5 lbs)	DC03E	pail 5 kg (11 lbs)
Praline F, Praline Cream Hazelnuts, Firm, No Added Sugar, HCS ¹⁾	VEGAN	–		DC09E	*pail 5 kg (11 lbs)

VEGAN Suitable for vegans

*also available in a large pail 11 kg (24.2 lbs) (Art.No. DC04E)

OSA-fillings

Apricosa, Filling Apricots, HCS ¹⁾	DK16E	pail 2.5 kg (5.5 lbs)	DF36E	pail 6 kg (13.2 lbs)
Blueberrynosa, Filling Blueberry, HCS ¹⁾	–		DF41E	pail 6 kg (13.2 lbs)
Cappuccino, Filling Coffee, HCS ¹⁾	DK08E	pail 2.5 kg (5.5 lbs)	DC57E	pail 5 kg (11 lbs)
Cardamomosa F, Filling Cardamom, HCS ¹⁾	DK12E	pail 2.5 kg (5.5 lbs)	DF09E	pail 6 kg (13.2 lbs)
Choconosa, Filling with Cacao, HCS ¹⁾	DK20E	pail 2.5 kg (5.5 lbs)	DF56E	pail 6 kg (13.2 lbs)
Coffeenosa, Filling Coffee, HCS ¹⁾	DK17E	pail 2.5 kg (5.5 lbs)	DF37E	pail 6 kg (13.2 lbs)
Fraganosa, Filling Strawberry, HCS ¹⁾	DK09E	pail 2.5 kg (5.5 lbs)	DC75E	pail 5 kg (11 lbs)
Frambonosa, Filling Raspberry, HCS ¹⁾	DK10E	pail 2.5 kg (5.5 lbs)	DC76E	pail 6 kg (13.2 lbs)
New Gingerosa, Filling Ginger Lemon, HCS ¹⁾	–		DF61E	pail 6 kg (13.2 lbs)
Mangonosa, Filling Mango Passionfruit, HCS ¹⁾	DK11E	pail 2.5 kg (5.5 lbs)	DC77E	pail 6 kg (13.2 lbs)
Mascaronosa, Filling Mascarpone flavour, HCS ¹⁾	DK15E	pail 2.5 kg (5.5 lbs)	DF33E	pail 6 kg (13.2 lbs)
New Mintosa, Filling Mint, HCS ¹⁾	–		DF62E	pail 6 kg (13.2 lbs)
Rosanosa, Filling Rose, HCS ¹⁾	DK13E	pail 2.5 kg (5.5 lbs)	DF19E	pail 6 kg (13.2 lbs)
Saffronosa, Filling Saffron, HCS ¹⁾	DK14E	pail 2.5 kg (5.5 lbs)	DF31E	pail 6 kg (13.2 lbs)



¹⁾ Halal Certification Services, Switzerland

Trans fats: All products are manufactured in accordance with EU and Swiss food manufacturing laws. Felchlin products contain less than the maximum limit of 0.5 % artificial trans fats (limit specified by New York City Health Code). Exception are articles DK08E and DC57E.

GMO absence: Felchlin fulfills current legislative requirements regarding GMO absence. All Felchlin products comply with the Swiss Regulation and the European Council Regulation related to genetically modified organisms in food and feed.



