



# FILLINGS CATALOG 2024



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# ABOUT US



Golden Mile Trade House

*this is a fully Ukrainian company that is the national leader in the comprehensive supply of raw materials and provision of technological support to food industry enterprises. Our production in Kharkiv is strengthened by branches in Kyiv, Lviv, and Kropyvnytskyi, as well as the availability of our own logistics.*



Our technologists are always available to provide recommendations on preparation, implementation on the production line, and working with the product.

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# FILLINGS FOR THE DAIRY INDUSTRY

Each filling is individually developed from natural raw materials using only natural components, without the addition of preservatives, and taking into account all the requirements of our clients: dry matter content, color and taste, active acidity (pH within 4.0-5.2), as well as compatibility with the dairy base.

The development of individual solutions and their implementation in your production is always supported by our technologists.

Fillings can be applied as a core, in layers, or mixed directly with the product, ensuring the desired taste, color, and aroma.

A wide range of fillings will allow you to find the exact flavor that perfectly matches your product according to all criteria.

## Advantages

- fillings make the product's taste unique and more vibrant;
- they have a long shelf life;
- the use of ready-made fillings accelerates the production process of finished products.



## DESSERT FILLINGS WITH CHOCOLATE

- Pasteurized Filling «CHOCOLATE-ORANGE»
- Pasteurized Filling «CHOCOLATE-BANANA»
- Pasteurized Filling «CHOCOLATE-CHERRY»



## SAVORY FILLINGS

- Pasteurized Filling with Dill «DILL»
- Pasteurized Filling with Tomatoes «TOMATOES-DILL-GARLIC»
- Pasteurized Filling with Dill «DILL-PAPRIKA-BASIL»



## FILLINGS BASED ON FRUIT PUREE

- Pasteurized Filling with Cherry Puree «CHERRY»
- Pasteurized Filling with Strawberry Puree «STRAWBERRY»
- Pasteurized Filling with Peach Puree «PEACH»



## FILLINGS WITH PIECES AND BERRIES

- Pasteurized Filling with Cherry Berries «CHERRY»
- Pasteurized Filling with Peach Pieces «PEACH»
- Pasteurized Filling with Strawberry Berries «STRAWBERRY»
- Pasteurized Filling with Blueberry Berries «BLUEBERRY»
- Pasteurized Filling with Black Currant Berries «BLACK CURRANT»
- Pasteurized Filling with Pineapple Pieces «PINEAPPLE»



## FILLINGS WITH BUBBLE JUICE

- Pasteurized Filling with Bubble Juice «APPLE-KIWI»
- Pasteurized Filling with Bubble Juice «PEACH-MANGO-PASSIONFRUIT»
- Pasteurized Filling with Bubble Juice «STRAWBERRY-BANANA»



# FILLINGS FOR YOGURTS

*Fruit fillings, homogeneous or with pieces of fruits/berries*

### Packaging:

- Corrugated box with «Bag in Box» - 10, 20, 25 kg
- Bucket - 12, 24 L
- Aseptic container - 450, 800 L
- Other packaging options are available upon the client's request.

# FILLINGS FOR YOGURTS



### Traditional Fruit and Berry Flavors

**Available Fractions:**  
Homogeneous or with pieces  
**Fruit Content: 10-40%**  
**Mass Fraction of Dry Matter:**  
55±2%  
**Mass Fraction of Sugar:**  
50-59%

- Flavor:**
- Mango
  - Passionfruit
  - Strawberry
  - Kiwi
  - Raspberry
  - Peach
  - Pineapple
  - Blueberry
  - Wild Berry



### Combination with Grain and Seed Inclusions

**Available Fractions:** Homogeneous or with pieces Fruit  
**Content : 10-40%**  
**Mass Fraction of Dry Matter:**  
55±2%  
**Mass Fraction of Sugar:**  
50-59%

- Flavor:**
- Mandarin-Ginger-Chia
  - Kiwi-Grains



### Combination of Fruit and Berry Flavors

**Available Fractions:**  
Homogeneous or with pieces  
**Fruit Content : 10-40%**  
**Mass Fraction of Dry Matter:**  
55±2%  
**Mass Fraction of Sugar:**  
50-59%

- Flavor:**
- Pineapple-Mango
  - Orange-Passionfruit
  - Strawberry-Mint
  - Cherry-Sweet Cherry
  - Kiwi-Banana
  - Peach-Passionfruit
  - Melon-Mango
  - Strawberry-Banana
  - Blueberry-Raspberry
  - Orange-Lemon
  - Blueberry-Lavender

**Shelf Life:** 6 months at a temperature of +5°C to +10°C



# FILLINGS FOR CURD MOUSSES, DESSERTS, AND GLAZED CURD BARS

*Homogeneous or with pieces of fruits/berries*



### Packaging:

- Corrugated box with «Bag in Box» - 10, 20, 25 kg
- Bucket - 12, 24 L
- Aseptic container - 450, 800 L
- Other packaging options are available upon the client's request.

## FILLINGS FOR CURD MOUSSES, DESSERTS, AND GLAZED CURD BARS



### Traditional Fruit and Berry Flavors

- |   |                     |
|---|---------------------|
| <b>Available Fractions:</b><br>Homogeneous or with pieces | <b>Flavor:</b>      |
| <b>Fruit Content:</b> 30-60%                              | • Melon-Grains      |
| <b>Mass Fraction of Dry Matter:</b><br>55±2%, 56±2%       | • Pineapple         |
| <b>Mass Fraction of Sugar:</b><br>45-52%, 48-52%          | • Cherry            |
|   | • Kiwi              |
|   | • Raspberry         |
|   | • Peach             |
|   | • Strawberry        |
|   | • Blueberry         |
|   | • Wild Berry        |
|   | • Pear-Honey-Grains |



### Combination of Fruit and Berry Flavors

- |   |                       |
|---|-----------------------|
| <b>Available Fractions:</b><br>Homogeneous or with pieces | <b>Flavor:</b>        |
| <b>Fruit Content:</b> 35-60%                              | • Green Apple-Lemon   |
| <b>Mass Fraction of Dry Matter:</b><br>55±2%, 56±2%       | • Strawberry-Banana   |
| <b>Mass Fraction of Sugar:</b><br>45-52%, 48-52%          | • Kiwi-Banana         |
|   | • Orange-Passionfruit |
|   | • Cherry-Sweet        |
|   | • Cherry              |
|   | • Peach-Passionfruit  |



### Dessert Flavors

- |  |                    |
|--|--------------------|
| <b>Available Fractions:</b><br>Homogeneous   | <b>Flavor:</b>     |
| <b>Mass Fraction of Dry Matter:</b><br>65±2% | • Caramel          |
| <b>Mass Fraction of Sugar:</b><br>45-53%     | • Salted Caramel   |
|  | • Chocolate        |
|  | • Chocolate-Banana |
|  | • Chocolate-Cherry |

**Shelf Life:** 6 months at a temperature of +5°C to +10°C

## FILLINGS FOR ICE CREAM

# FILLINGS FOR ICE CREAM

*Fruit Homogeneous Fillings*



### Traditional Fruit and Berry Flavors

- |   |                |
|---|----------------|
| <b>Available Fractions:</b><br>Homogeneous,<br>Heterogeneous, Syrup | <b>Flavor:</b> |
| <b>Fruit Content:</b> 35-40%  | • Apricot      |
| <b>Mass Fraction of Dry Matter:</b><br>65±2%                        | • Pineapple    |
| <b>Mass Fraction of Sugar:</b><br>45-62%                            | • Cherry       |
|   | • Kiwi         |
|   | • Raspberry    |
|   | • Peach        |
|   | • Strawberry   |
|   | • Blueberry    |
|   | • Wild Berry   |



### Combination of Fruit and Berry Flavors

- |  |                       |
|--|-----------------------|
| <b>Available Fractions:</b><br>Homogeneous   | <b>Flavor:</b>        |
| <b>Fruit Content:</b> 35-40%                 | • Apricot-Peach       |
| <b>Mass Fraction of Dry Matter:</b><br>65±2% | • Peach-Mango         |
| <b>Mass Fraction of Sugar:</b><br>45-62%     | • Pineapple-Mango     |
|  | • Orange-Passionfruit |
|  | • Pear-Vanilla        |
|  | • Peach-Passionfruit  |



### Dessert Flavors

- |  |                     |
|--|---------------------|
| <b>Доступна фракція:</b><br>Homogeneous      | <b>Flavor:</b>      |
| <b>Mass Fraction of Dry Matter:</b><br>65±2% | • Caramel           |
| <b>Mass Fraction of Sugar:</b><br>45-53%     | • Salted Caramel    |
|  | • Chocolate         |
|  | • Chocolate-Banana  |
|  | • Chocolate-Coconut |

**Shelf Life:** 6 months at a temperature of +5°C to +10°C

#### Packaging:

- Corrugated box with «Bag in Box» - 10, 20, 25 kg
- Bucket - 12, 24 L
- Aseptic container - 450, 800 L
- Other packaging options are available upon the client's request.



### Orange-Passionfruit

Pasteurized  
 Packaging: Bucket – 12 kg, Bag-in-box  
 01.20; 01.34; 01.35  
 Fruit Content: 20 %, 34 %, 35 %  
 Mass Fraction of Dry Matter: 51 %, 50 %, 54 %



### Cherry-Sweet Cherry

Pasteurized with cherry pieces  
 Packaging: Bucket – 12 kg, Bag-in-box  
 01.20  
 Fruit Content: 20 %  
 Mass Fraction of Dry Matter: 51 %



### Pear-Vanilla

Pasteurized with fruit puree  
 Packaging: Bucket – 12 kg, Bag-in-box 01.20; 01.34  
 Fruit Content: 20 %, 34 %  
 Mass Fraction of Dry Matter: 60 %, 50 %



### Green Apple-Pear-Spinach-Flax Fiber

Pasteurized, enriched with Omega-3  
 Packaging: Bucket – 12 kg, Bag-in-box  
 Fruit Content: 43 %  
 Mass Fraction of Dry Matter: 32 %



### Mango-Banana-Flax

Pasteurized, enriched with Omega  
 Packaging: Bucket – 12 kg, Bag-in-box  
 Fruit Content: 40 %  
 Mass Fraction of Dry Matter: 29 %



### Mango-Passionfruit-Peach

Fruit pasteurized with a dessert  
 of encapsulated bubble juice  
 Packaging: Bucket – 12 kg, Bag-in-box  
 Mass Fraction of Dry Matter: 43 %



### Strawberry-Banana

Fruit pasteurized with a dessert  
 of encapsulated bubble juice  
 Packaging: Bucket – 12 kg, Bag-in-box  
 Mass Fraction of Dry Matter: 47 %



### Strawberry Fresh

With berries  
 Packaging: Bucket – 12 kg, Bag-in-box  
 Fruit Content: 45 %  
 Mass Fraction of Dry Matter: 51 %



### Strawberry-Banana

Pasteurized  
 Packaging: Bucket – 12 kg, Bag-in-box  
 01.20, 01.30  
 Fruit Content: 20 %, 30 %  
 Mass Fraction of Dry Matter: 50 %, 53 %



### Chocolate

Pasteurized  
 Packaging: Bucket – 12 kg, Bag-in-box  
 Mass Fraction of Dry Matter: 56 %



### Apple-Kiwi

Fruit pasteurized with a dessert  
 of encapsulated bubble juice  
 Packaging: Bucket – 12 kg, Bag-in-box  
 Mass Fraction of Dry Matter: 43 %



# CONFECTIONERY FILLINGS

## Creamy Soft Fillings

### Advantages

- do not change their structural properties during storage, baking, or shock freezing
- suitable for mechanical dosing
- excellent moisture retention
- do not separate

### Applications

- in open and closed products
- for filling, layering, and decorating
- for products undergoing shock freezing
- before and after baking
- as a semi-finished product for preparing creams and desserts

### Finished Products:

- Croissants
- Pastries
- Cupcakes
- Muffins
- Cookies
- Cakes
- Buns
- Rolls

### Shelf Life:

- 3 months at a temperature of +10°C to +23°C
- 6 months at a temperature of +5°C to +10°C
- 12 months at a temperature of 0°C to +5°C



### Plombir

**Packaging:** Box – 10 kg  
**Mass Fraction of Dry Matter:**  
 Thermostable - Not less than 52%  
 (suitable for shock freezing after baking)  
 Non-thermostable - Not less than 60 %  
 (suitable for shock freezing in fully finished products)



### Plombir Plus

**Packaging:** Box – 10 kg  
**Mass Fraction of Dry Matter:**  
 Thermostable - Not less than 52%  
 (suitable for shock freezing after baking)  
 Non-thermostable - Not less than 60 %  
 (suitable for shock freezing in fully finished products)



### Baileys

**Packaging:** Box – 10 kg  
**Mass Fraction of Dry Matter:**  
 Thermostable - Not less than 52%  
 (suitable for shock freezing after baking)



### Boiled Milk

**Packaging:** Box – 10 kg  
**Mass Fraction of Dry Matter:**  
 Thermostable - Not less than 52%  
 (suitable for shock freezing after baking)  
 Non-thermostable - Not less than 60 %, depending on the recipe (not less than 60%, suitable for shock freezing in fully finished products)



### Raffaello

**Packaging:** Box – 10 kg  
**Mass Fraction of Dry Matter:**  
 Thermostable - Not less than 52%  
 (suitable for shock freezing after baking)  
 Non-thermostable - Not less than 60 %  
 (suitable for shock freezing in fully finished products)



### Milk Biscuit

**Packaging:** Box – 10 kg  
**Mass Fraction of Dry Matter:**  
 Non-thermostable - Not less than 62-66 %



### Custard Cream

**Packaging:** Box – 10 kg  
**Mass Fraction of Dry Matter:**  
 Thermostable - Not less than 52%  
 (suitable for shock freezing after baking)  
 Non-thermostable - Not less than 60 %  
 (suitable for shock freezing in fully finished products)



### Caramel

**Packaging:** Box – 10 kg  
**Mass Fraction of Dry Matter:**  
 thermostable – 52 %, 65 %  
 (52%,62 % suitable for shock freezing after baking)



### Chocolate

Natural or alkalized cocoa  
**Packaging:** Box – 10 kg  
**Mass Fraction of Dry Matter:**  
 Thermostable - Not less than 52%,  
 Non-thermostable - Not less than 60 %,  
 (suitable for shock freezing in fully finished products)



### Maple Syrup

**Packaging:** Box – 10 kg  
**Mass Fraction of Dry Matter:**  
 Thermostable - Not less than 55%



### Strawberry-Cream

**Packaging:** Box – 10 kg  
**Mass Fraction of Dry Matter:**  
 Thermostable - Not less than 52%  
 (suitable for shock freezing after baking)  
 Non-thermostable - Not less than 60 %  
 (suitable for shock freezing in fully finished products)



### Lime-Cream

**Packaging:** Box – 10 kg  
**Mass Fraction of Dry Matter:**  
 Non-thermostable - Not less than 60 %  
 (suitable for shock freezing in fully finished products)



### Mango-Cream

**Packaging:** Box – 10 kg  
**Mass Fraction of Dry Matter:**  
 Thermostable - Not less than 52%



### Eastern Dessert

*Sweet flavor, like baklava filling, with nuts and raisins*  
**Packaging:** Box – 10 kg  
**Mass Fraction of Dry Matter:**  
 Thermostable - Not less than 52%  
 (suitable for shock freezing after baking)



### Salted Caramel

**Packaging:** Box – 10 kg  
**Mass Fraction of Dry Matter:**  
 Thermostable - Not less than 65 %



### Pear Dor Blue

with pieces of pear  
**Packaging:** Box – 10 kg  
**Mass Fraction of Dry Matter:**  
 Thermostable - Not less than 54 %



### Pistachio

**Packaging:** Box – 10 kg  
**Mass Fraction of Dry Matter:**  
 Non-thermostable - Not less than 60 %



### Cherry-Cream

**Packaging:** Box – 10 kg  
**Mass Fraction of Dry Matter:**  
 Non-thermostable - Not less than 60 %



### Bubble Gum

**Packaging:** Box – 10 kg  
**Mass Fraction of Dry Matter:**  
 Non-thermostable - Not less than 66 %



### Artificial Honey

**Packaging:** Bucket – 13,5 kg  
**Shelf Life:**  
 - 9 months at a temperature of 0...+20 °C  
**Mass Fraction of Dry Matter:**  
 Not less than 70 %

# SWEET REED SYRUP

Filling «Syrup «SweetReed Dark» – a sugar syrup, a homogeneous, viscous, sticky mass of dark brown color, with a pleasant cane aroma, a bitter-sweet taste with caramel notes. The syrup is made using real unrefined cane molasses, which contains many beneficial vitamins and microelements.

## Applications

- in the production of bread and bakery products;
- in the production of confectionery: cookies, cupcakes, gingerbread, and traditional spiced cookies.



## SweetReed Dark

**Packaging:** Bucket – 13.5 kg  
**Mass Fraction of Dry Matter:**  
Not less than 55%  
**Shelf Life:** at temperatures  
from 0°C to 20°C - 9 months

# CONFECTIONERY FILLINGS

WITH NATURAL FRUITS

WITH NATURAL  
FRUITS



## Applications

- for layering cakes and pastries;
- for filling flour-based confectionery products, such as muffins, cupcakes, cup-cakes, donuts, and berliners;
- for filling croissants and panettone;
- for sandwiching cookies: shortbread, sponge cookies, bouchet, and others;
- as a component of creams based on plant-based whipped cream;
- an excellent filling for making sponge rolls.

## Shelf Life:

- 3 months at a temperature of +10°C to +23°C
- 6 months at a temperature of +5°C to +10°C
- 12 months at a temperature of 0°C to +5°C



## Cream-Banana

**Packaging:** Box – 10 kg, Bucket – 1 kg  
**Mass Fraction of Dry Matter:**  
Thermostable - Not less than 52%



## Cream-Coconut

**Packaging:** Box – 10 kg, Bucket – 1 kg  
**Mass Fraction of Dry Matter:**  
Thermostable - Not less than 52%



## Cream-Orange

**Packaging:** Box – 10 kg, Bucket – 1 kg  
**Mass Fraction of Dry Matter:**  
Thermostable - Not less than 52%



## Cream-Lemon

**Packaging:** Box – 10 kg, Bucket – 1 kg  
**Mass Fraction of Dry Matter:**  
Thermostable - Not less than 52%



## Cream-Mango

**Packaging:** Box – 10 kg, Bucket – 1 kg  
**Mass Fraction of Dry Matter:**  
Thermostable - Not less than 52%

# POPPY FILLINGS

*Moderately thick and viscous homogeneous mass with a granular structure.*

### Advantages

- soft, plastic structure
- retain color, aroma, and gloss after baking
- suitable for mechanical dosing
- do not change structural properties during storage and baking

### Traditional Flavor

**Packaging:** Box – 10 kg;  
 Bucket – 10 kg, 12 kg; Jar – 0,5 kg  
**Mass Fraction of Dry Matter:**  
 Thermostable – 60-70 %

### Applications

- in open and closed products
- for filling and layering
- before and after baking

### Shelf Life:

- 3 months at a temperature of +10°C to +23°C
- 6 months at a temperature of +5°C to +10°C
- 12 months at a temperature of 0°C to +5°C

### Finished Products:

- Puff pastries
- Pastries
- Cupcakes
- Muffins
- Cookies
- Cakes
- Buns
- Rolls



# HETEROGENEOUS FILLINGS

*High-quality fillings with elastic pieces of fruits and berries and a soft structural gel*

### Advantages

- natural taste and aroma due to the use of fruit and berry raw materials
- retain characteristic gloss before and after baking
- do not separate
- excellent moisture retention
- do not change their structural properties during storage and baking

### Applications

- in closed products
- for filling and layering
- before and after baking
- as a semi-finished product for creams



### Apricot

**Packaging:** Box – 10 kg  
**Fruit content:** 30-50 %, depending on the recipe  
**Mass Fraction of Dry Matter:**  
 Thermostable – from 30 to 40%



### Kiwi

**Packaging:** Box – 10 kg  
**Fruit content:** 30 %  
**Mass Fraction of Dry Matter:**  
 Thermostable - Not less than 34 %



### Pear

**Packaging:** Box – 10 kg  
**Fruit content:** 35 %  
**Mass Fraction of Dry Matter:**  
 Thermostable - Not less than 46 %



### Orange with zest

**Packaging:** Box – 10 kg  
**Fruit content:** 7 %  
**Mass Fraction of Dry Matter:**  
 Thermostable - Not less than 60 %



### Pineapple

**Packaging:** Box – 10 kg  
**Fruit content:** 30 %  
**Mass Fraction of Dry Matter:**  
 Thermostable - Not less than 50 %



### Cherry

**Packaging:** Box – 10 kg  
**Fruit content:** Thermostable - 30%, 50 %, 60 % and 65 %, depending on the recipe  
 Non-thermostable- 35 %  
**Mass Fraction of Dry Matter:**  
 Thermostable – 30-40 %, depending on the recipe  
 Non-thermostable - Not less than 56%



### Wild berries

**Packaging:** Box – 10 kg  
**Fruit content:** 56 %, depending on the recipe  
**Mass Fraction of Dry Matter:**  
 Thermostable – 56 %, depending on the recipe



### Raspberries

**Packaging:** Box – 10 kg  
**Fruit content:** Thermostable - 30%  
 Non-thermostable- 35 %  
**Mass Fraction of Dry Matter:**  
 Thermostable – 34-36 %, depending on the recipe  
 Non-thermostable - Not less than 56%



### Peach

**Packaging:** Box – 10 kg  
**Fruit content:** 35 %, 50 %, depending on the recipe  
**Mass Fraction of Dry Matter:**  
 Thermostable - Not less than 50 %  
 Non-thermostable - Not less than 61 %



### Strawberries

**Packaging:** Box – 10 kg  
**Fruit content:** Thermostable - 30%  
 Non-thermostable- 35 %  
**Mass Fraction of Dry Matter:**  
 Thermostable – 34-36 %, depending on the recipe  
 Non-thermostable - Not less than 56%



### Plum

**Packaging:** Box – 10 kg  
**Fruit content:** 43 % , depending on the recipe  
**Mass Fraction of Dry Matter:**  
 Thermostable - Not less than 33 %.



### Black currant

**Packaging:** Box – 10 kg, Bucket – 12 kg  
**Fruit content:** Thermostable – 30-80 %  
**Mass Fraction of Dry Matter:**  
 Thermostable - Not less than 25 %:



### Lemon with zest

**Packaging:** Box – 10 kg  
**Fruit content:** 7 %  
**Mass Fraction of Dry Matter:**  
 Thermostable - Not less than 60 %

### Charlotte (peeled apple)

**Packaging:** Box – 8,5 kg  
**Fruit content:** 70 %  
**Mass Fraction of Dry Matter:**  
 Thermostable - Not less than 25 %

### Charlotte (apple with skin)

**Packaging:** Box – 8,5; 10 kg  
 or Bucket – 10 kg  
**Fruit content:** 50 % and 80 %, depending on the recipe  
**Mass Fraction of Dry Matter:**  
 Thermostable - Not less than 25 %

### Apple-Cherry

**Packaging:** Box – 10 kg  
**Fruit content:** 50 %  
**Mass Fraction of Dry Matter:**  
 Thermostable - Not less than 29 %

### Apple-Cinnamon

**Packaging:** Box – 10 kg  
**Fruit content:** 50 %  
**Mass Fraction of Dry Matter:**  
 Thermostable - Not less than 29 %

### Passionfruit-Peach

**Packaging:** Box – 10 kg  
**Fruit content:** 35 %  
**Mass Fraction of Dry Matter:**  
 Non-thermostable - Not less than 57 %

# HOMOGENEOUS FILLINGS

*Fillings created based on fruit puree and pectin, sufficiently thick and pliable.*

## Applications

- in open and closed products
- for filling and layering
- before and after baking

## Advantages

- do not separate
- excellent moisture retention
- maintain structural properties during storage and baking
- do not caramelize/hold their shape
- well-suited for mechanical dosing

## Finished Products:

- Croissants
- Gingerbread products
- Puffs
- Pastries
- Cupcakes
- Muffins
- Cookies
- Cakes
- Buns
- Rolls
- Doughnuts

### Shelf Life

3 months at a temperature of +10°C to +23°C; 6 months at a temperature of +5°C to +10°C; 12 months at a temperature of 0°C to +5°C



## Apricot

**Packaging:** Box – 10 kg  
**Mass Fraction of Dry Matter:**  
 Thermostable - Not less than 60 %  
 (suitable for shock freezing after baking)



## Orange

**Packaging:** Box – 10 kg  
**Mass Fraction of Dry Matter:**  
 Thermostable - Not less than 60 %  
 (suitable for shock freezing after baking)



## Cherry

**Packaging:** Box – 10 kg  
**Mass Fraction of Dry Matter:**  
 Thermostable - Not less than 60 %  
 (suitable for shock freezing after baking)



## Cranberries

**Packaging:** Box – 10 kg  
**Mass Fraction of Dry Matter:**  
 Thermostable - Not less than 60 %  
 (suitable for shock freezing after baking)



## Lemon

**Packaging:** Box – 10 kg  
**Mass Fraction of Dry Matter:**  
 Thermostable - Not less than 60 %  
 (suitable for shock freezing after baking)



## Raspberries

**Packaging:** Box – 10 kg  
**Mass Fraction of Dry Matter:**  
 Thermostable - Not less than 60 %  
 (suitable for shock freezing after baking)



## Strawberries

**Packaging:** Box – 10 kg  
**Mass Fraction of Dry Matter:**  
 Thermostable - Not less than 60 %  
 (suitable for shock freezing after baking)



## Black currant

**Packaging:** Box – 10 kg  
**Mass Fraction of Dry Matter:**  
 Thermostable - Not less than 60 %  
 (suitable for shock freezing after baking)

# FRUIT FILLINGS

*A homogeneous, uniform mass based on high-quality natural fruit puree with a pronounced taste and aroma of fruits and berries.*

### Advantages

- do not separate
- excellent moisture retention
- maintain structural properties during storage and baking
- hold their shape
- well-suited for mechanical dosing
- suitable for shock freezing in fully finished products

### Finished Products:

- Croissants
- Pastries
- Cupcakes
- Muffins
- Cookies
- Cakes
- Buns
- Rolls
- Doughnuts

### Shelf Life:

- 3 months at a temperature of +10°C to +23°C
- 6 months at a temperature of +5°C to +10°C
- 12 months at a temperature of 0°C to +5°C



## Kiwi

**Packaging:** Box – 10 kg  
**Mass Fraction of Dry Matter:**  
Thermostable - Not less than 55%



## Lemon

**Packaging:** Box – 10 kg  
**Mass Fraction of Dry Matter:**  
Thermostable - Not less than 55%



## Black currant

**Packaging:** Box – 10 kg  
**Mass Fraction of Dry Matter:**  
Thermostable - Not less than 55%



## Apricot

**Packaging:** Box – 10 kg  
**Mass Fraction of Dry Matter:**  
Thermostable - Not less than 55% and 60 %,  
Non-thermostable– 56 %



## Cherry

**Packaging:** Box – 10 kg  
**Mass Fraction of Dry Matter:**  
Thermostable – 60 %  
Non-thermostable– 50-70 % depending on the recipe



## Raspberries

**Packaging:** Box – 10 kg  
**Mass Fraction of Dry Matter:**  
Thermostable - Not less than 55-60 %, depending on the recipe  
Non-thermostable– 50-67 %, depending on the recipe



## Strawberries

**Packaging:** Box – 10 kg  
**Mass Fraction of Dry Matter:**  
Thermostable - Not less than 60 %  
Non-thermostable - Not less than 70 %



### Red currants

Packaging: Box – 10 kg  
 Mass Fraction of Dry Matter:  
 Non-thermostable - Not less than 60 %



### Passionfruit

Packaging: Box – 10 kg  
 Mass Fraction of Dry Matter:  
 Non-thermostable - Not less than 55%



### Mango

Packaging: Box – 10 kg  
 Mass Fraction of Dry Matter:  
 Non-thermostable - Not less than 55%



### Sea buckthorn (with puree)

Packaging: Box – 10 kg  
 Mass Fraction of Dry Matter:  
 Thermostable - Not less than 60 %



# JELLY FILLINGS

*Soft Jelly-Like Fillings with a Vibrant Taste and Aroma.*

### Advantages

- do not separate
- excellent moisture retention
- maintain structural properties during storage and baking
- do not caramelize
- hold their shape
- well suitable for mechanical dosing

### Applications

- in open and closed products
- for filling and layering
- before and after baking

### Finished Products:

- Croissants
- Pastries
- Cupcakes
- Muffins
- Cookies
- Cakes
- Doughnuts

### Shelf Life:

- 3 months at a temperature of +10°C to +23°C
- 6 months at a temperature of +5°C to +10°C
- 12 months at a temperature of 0°C to +5°C



### Apricot

**Packaging:** Box – 10 kg  
**Mass Fraction of Dry Matter:**  
 Thermostable - Not less than 46 %



### Lemon

**Packaging:** Box – 10 kg  
**Mass Fraction of Dry Matter:**  
 Thermostable - Not less than 46 %



### Cherry

**Packaging:** Box – 10 kg  
**Mass Fraction of Dry Matter:**  
 Thermostable - Not less than 46 %



### Black currant

**Packaging:** Box – 10 kg  
**Mass Fraction of Dry Matter:**  
 Thermostable - Not less than 46 %

# GEL FILLINGS

*Gel-Like Transparent Fillings  
with a Corresponding Tint and  
Pronounced Fruit or Berry  
Flavor and Aroma.*

## Advantages

- retain characteristic gloss before and after baking
- do not separate
- excellent moisture retention
- maintain structural properties during storage and baking
- suitable for mechanical dosing

## Applications

- in open and closed products
- for filling and layering
- before and after baking

## Finished Products:

- Croissants
- Pastries
- Cupcakes
- Muffins
- Cookies
- Cakes
- Doughnuts

## Shelf Life:

- 3 months at a temperature of +10°C to +23°C
- 6 months at a temperature of +5°C to +10°C
- 12 months at a temperature of 0°C to +5°C



## Apricot

Packaging: Box – 10 kg  
Mass Fraction of Dry Matter:  
Thermostable - Not less than 46 %



## Cherry

Packaging: Box – 10 kg  
Mass Fraction of Dry Matter:  
Thermostable - Not less than 46 %



## Kiwi

Packaging: Box – 10 kg  
Mass Fraction of Dry Matter:  
Thermostable - Not less than 46 %



## Raspberries

Packaging: Box – 10 kg  
Mass Fraction of Dry Matter:  
Thermostable - Not less than 46 %



## Strawberries

Packaging: Box – 10 kg  
Mass Fraction of Dry Matter:  
Thermostable - Not less than 46 %



## Black currant

Packaging: Box – 10 kg  
Mass Fraction of Dry Matter:  
Thermostable - Not less than 46 %



## Lemon

Packaging: Box – 10 kg  
Mass Fraction of Dry Matter:  
Thermostable - Not less than 46 %

# MARMALADE FILLINGS



## Multi-Fruit Marmalade

Packaging: Box – 10 kg, Bucket – 25 kg  
Mass Fraction of Dry Matter:  
Thermostable - Not less than 54 %



## Rose-Marmalade

Packaging: Box – 10 kg, Bucket – 25 kg  
Mass Fraction of Dry Matter:  
Thermostable - Not less than 54 %



## Apricot-Marmalade

Packaging: Box – 10 kg, Bucket – 25 kg  
Mass Fraction of Dry Matter:  
Thermostable - Not less than 54 %



## Raspberry-Marmalade

Packaging: Box – 10 kg  
Mass Fraction of Dry Matter:  
Thermostable - Not less than 54 %



## Cherry-Marmalade

Packaging: Box – 10 kg  
Mass Fraction of Dry Matter:  
Thermostable - Not less than 54 %

**Shelf Life:**  
– 3 months at a temperature of +10°C to +23°C  
– 6 months at a temperature of +5°C to +10°C  
– 12 months at a temperature of 0°C to +5°C



### Ginger-Lemon Jam

**Packaging:** Bucket – 1 kg  
**Fruit content:** ginger - 7%, lemon with zest - 5%  
**Mass Fraction of Dry Matter:**  
 Not less than 58 %



### Sea buckthorn-Orange Jam

**Packaging:** Bucket – 1 kg  
**Fruit content:** sea buckthorn - 20%,  
 orange with zest - 3%  
**Mass Fraction of Dry Matter:**  
 Not less than 60 %



### Mandarin-Mango Jam

**Packaging:** Bucket – 1 kg  
**Fruit content:** mandarin puree - 14%,  
 mango puree - 10%  
**Mass Fraction of Dry Matter:**  
 Not less than 61 %



### Cherry-Lingonberry Jam

**Packaging:** Bucket – 1 kg  
**Fruit content:** cherries - 17%,  
 lingonberry puree - 7%  
**Mass Fraction of Dry Matter:**  
 Not less than 60 %

## FRUIT JAM FILLINGS

*Non-Thermostable Fruit Fillings are made from fruits with a rich taste, ideal for the production of confectionery products. Perfect as a cake layer, filling for croissants, New York rolls, cupcakes, muffins, a flavoring addition to whipping cream, or as a standalone product for toast and Belgian waffles.*

#### Advantages:

- natural composition
- trendy and original flavor combinations
- vibrant natural colors
- delicate texture
- consistent quality
- a self-sufficient product ready for consumption



#### Shelf Life:

- 3 months at a temperature of +10°C to +23°C
- 6 months at a temperature of +5°C to +10°C
- 12 months at a temperature of 0°C to +5°C

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