







Craigmillar – Traditional and American Confectionery Ingredients

Craigmillar brings the widest and most innovative range of traditional and all-American style confectionery products directly to bakers. From bakery fats, cake mixes, and cream alternatives to fillings, toppings, ready-to-use icings, glazes, and mallows, our comprehensive range of products guarantees great-tasting, versatile, and easy-to-use products every time.

| | Code | Product Name | Description | Weight |
|---|----------|--|---|-------------|
|  | 10143343 | CREMBEL FUDGE ICING - CARAMEL | Natural colour and flavour caramel fudge icing | 12.5kg Pail |
|  | 10141960 | CREMBEL FUDGE ICING - CARAMEL ORIGINAL | Caramel fudge icing | 12.5kg Pail |
|  | 10143325 | CREMBEL FUDGE ICING - CHOCOLATE | Natural colour and flavour chocolate fudge icing | 12.5kg Pail |
|  | 10143328 | CREMBEL FUDGE ICING - LEMON | Natural colour and flavour lemon fudge icing | 12.5kg Pail |
|  | 10234570 | CREMBEL FUDGE ICING - STRAWBERRY | Natural colour and flavour strawberry fudge icing | 12.5kg Pail |
|  | 10143336 | CREMBEL FUDGE ICING - WHITE | Natural colour and flavour white fudge icing | 12.5kg Pail |

CSM139

Icings

CREMBEL FUDGE ICINGS



Introduction

Craigmillar Crembel Fudge Icings give bakers the flexibility to meet different decorating requirements. Pipe, dip, flood or beat to create a frosting. Can be used on many types of confectionery bases such as doughnuts, cupcakes and gateaux.

Crembel Fudge Icings

In five fantastic flavours - Chocolate, White, Caramel, Strawberry and Lemon, Craigmillar Crembels give a high sheen finish and smooth texture when melted. They are non-tacky and freeze thaw stable and because they maintain their visual and taste appeal they give bakers the flexibility to create a range of eye-catching confectionery lines.

Product Benefits

- Ready to use fudge icings for topping, filling and coating
- All natural colours and flavours*
- High sheen, glossy appearance
- Use on a wide range of confectionery items
- Can be piped, dipped, flooded or beaten straight from the pail to create a frosting
- Use 3 parts MARVELLO CAKE MARGARINE to 1 part CREMBEL to create a lighter frosting
- Available in five popular flavours
- Freeze / thaw stable
- Melt to 45°C for dipping and piping
- Long shelf life on finished product
- Non sticky finish, giving a slight skin but with a soft eat
- Crembel can be beaten and used instead of a frosting
- Pack size: 12.5kg pail

* Except Crembel Fudge Icing Caramel Original.

