

Where Flavor Meets **Innovation**









Desing, a family-owned company founded in 1992, is today a leading producer of osmotically dehydrated fruit and fruit and cream preparations for the ice cream, dairy, bakery, and confectionery industries in Europe.

About Desing

Thanks to our innovative approach to business and continuous innovations, the company has expanded its operations to the international market, establishing a presence in over 30 countries worldwide.

From the very beginning, Desing has built a reputation based on quality, reliability, and long-term partnerships. Our business is founded on family values such as trust, perseverance, and dedication. Today, with a team of 70 highly qualified employees, we continuously enhance our products, technologies, and services, with our people being a key factor in the company's success and development.

Desing's range finds broad application across various industries. Our fruit and cream preparations are integral to the production of diverse products such as ice cream, chocolate confections, numerous bakery and confectionery items, and dairy products.

When it comes to our clients, our goals are to exceed their expectations, provide support, find solutions, create trends, and offer personalized service to ensure their complete satisfaction and long-term partnership. We take pride in the fact that our products contribute to creating beloved treats and food products and that together with our partners, we achieve high standards of quality in the food industry.

With each new project and collaboration, we strive for further improvement and the preservation of our reputation as a reliable and innovative leader in the production of food preparations.

Where

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High Brix Solutions

Classification and special features



High Brix Solutions (HBS) is a product range coming from Desing's broad products assortment, specially dedicated to versatile confectionery production of long shelf-life sweets and snacks.

HBS originated from more than a decade long collaboration between Desing and confectionery industry experts, such as food technologists, marketing specialists and equipment producers.

The confectionery industry is constantly evolving led by the growing ideas of marketing departments and the specific needs of production processes, which means that manufacturers are constantly moving the boundaries of new product development. With this in mind, we have poured our know-how in the HBS product range, offering what we believe is a comprehensive basis for dividing our product solutions into the appropriate seven groups according to their final application.

- HBS Dough Enhancers
- HBS Closed Cookie Fillings
- HBS Tart Cookie Fillings
- HBS Chocolate Fillings
- HBS Soft Cake Fillings
- HBS Special Fillings
- HBS Donut Fillings

HBS provides stable quality of the final product during their shelf life and optimal performance in the production process.

By recognizing the growing demand, specific expectations and unique product designs, our technical sales, R&D and manufacturing teams are here to offer customized solutions tailored to individual process and end product requirements. By helping you understanding our current HBS offering through the prism of your specific needs, our expert teams will guide you towards your next new product launch.

Advantages of High Brix Solutions

- Long shelf life
- Full flavour and vivid colour (wide palette of fruit and creamy flavours)
- Relatively high dry matter expressed in Brix, a unit of measurement that indicates the sugar content in a product (from 65 up to 85Brix)
- Water activity balanced to fit with other components of end products
- Simple and precise use instructions
- High & constantly monitored product quality
- Solutions for industrial producers of confectionery products



HBS

Dough Enhancers



Fruit, vegetable and spice pastes of different consistency, added to the dough in the kneading phase, before moulding and baking.

Pastes provide even distribution of fruit pieces, fibre, flavour & texture to the product. They are suitable for regular, wholegrain and multigrain dough mixes.

Equipment requirements at customers production site

No additional equipment needed. Used in the kneading phase on existing equipment.

Product advantages

Depending on the cookie and paste formulation and paste dosage, some of the products can contribute to easier formulation of nutritional claims regarding reduced sugar content or increased fibre content. In addition, a single product replaces several separate ingredients (fibre, fruit, flavouring, colour), which makes procurement process less branched.





HBS

Closed Cookie Fillings



Fruit and cream fillings made for different types of fine bakery desserts: biscuit, gingerbread, butter or tea biscuits.

Prebake fillings are applied together with cookie dough using coextrusion. They undergo baking process together with dough at optimal temperatures around 130-160°C.

Equipment requirements at customers production site

The user should be able to heat up the filling from 30 to 50°C. This usually occurs in a separate heated tank connected with the rest of the production line through adequate pumps, depositor vessels and injectors. This makes product manipulation much more efficient. There are also more powerful pumps that can transport these fillings without heating, at which point we advise consultancy with equipment producers.

Product advantages

Product has a well-known behaviour under certain conditions, which is a great starting reference in new product development. Fruit flavours are real refreshment compared to traditionally occurring fat-based fillings for closed cookies.





HBS

Tart Cookie Fillings



Post bake fillings need a heating tank and are applied to open (type tartlets) or sandwich biscuit after the dough has been baked.

They can optionally be sprinkled with other toppings or covered with a chocolate layer.

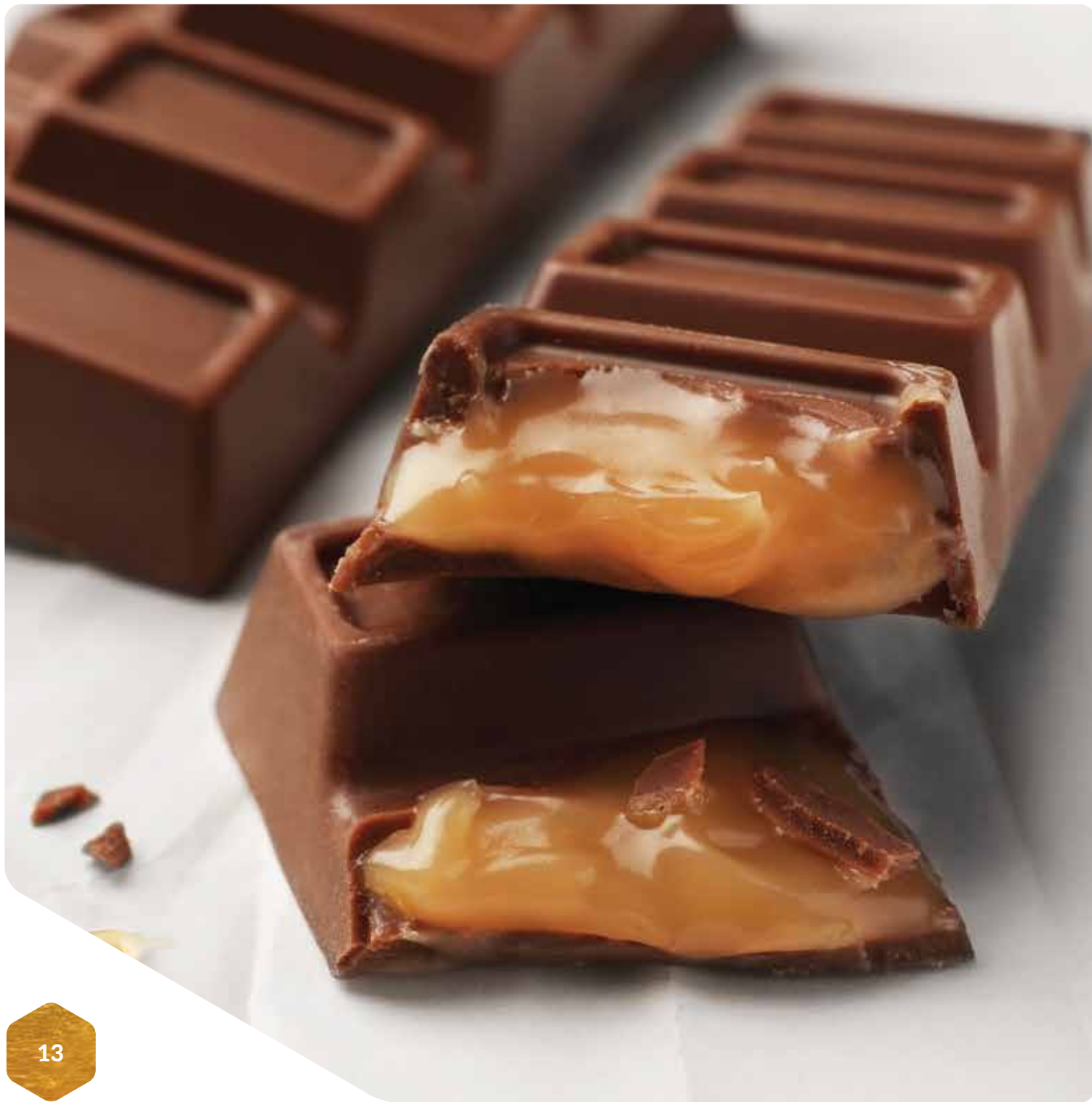
Equipment requirements at customers production site

Confectionery manufacturer should be able to heat up the filling from 40 to 60°C. This usually occurs in a heated tank connected with the rest of the production line through pumps, depositor vessels and injectors. A cooling tunnel should also be available before the product enters the enrobing or packaging zone.

Product advantages

Product has a well-known behaviour under certain conditions, which is a great starting reference in new product development. There are fruit and cream flavours available.





HBS

Chocolate Fillings



Fruit and cream fillings for chocolates and pralines have a specially developed range of flavours that are well combined with dark, milk or white chocolate, creating a delightful sensation of taste.

Suitable for industrial production and automatic filling without dripping occurrence.

Equipment requirements at customers production site

Suitable for industrial production and automatic fillers of different generations (one shot, frozen cone or traditional chocolate filling and shelling technologies).

Product advantages

When it comes to fruit flavours, there is an easy and quick way to extend the existing offer. Viscosity can be adjusted so there is no dripping on the line. There are two starting references of different viscosity for initial trials. Some of the fillings have visible fruit fibre, which consumers find very attractive. There is a great alternative to cherry liquor in invert syrup that traditionally causes problems to praline manufacturers – chocolate is cracking, syrup is leaking at closing points, whitening and greying of chocolate can occur.





HBS

Soft Cake Fillings



Versatile fillings intended for use as a filling in industrial production of soft cakes like muffins, brownies, cupcakes etc.

Fillings are pumpable and they don't need heating. Suitable for products with up to 6 months shelf-life.

Equipment requirements at customers production site

Applied after baking with injection nozzles that poke the cake and pump the filling inside or apply it on top of cake layer which is then covered with another cake layer.

Product advantages

The product stays moist during shelf-life, which means the filling doesn't dry out the cake around it. There is no need for heating before use.





HBS

Donut fillings



Fillings with smooth texture without fruit chunks for donuts, cakes, croissants, muffins.

Smooth texture enables pumping through narrow nozzles directly into the products after baking. Can be used in croissants with long shelf life (up to 6 months). Different fruit, cocoa and cream flavours available, as well as mix of both!

Equipment requirements at customers production site

No additional equipment needed. It is a plus if there is a heated room at the production site. Heated product is easier to manipulate with, although ambient temperature works fine as well. Of course, the production of filled croissants and donuts requires a depositing and injecting unit.



Product advantages

In addition to great experience and a wide pallet of start references for this kind of product, quick modifications of fruit content, flavour profile etc. are also possible. Lately, savoury flavours development is on the rise as well.





HBS

Special Fillings



This group of products was developed for the so-called “multicomponent” desserts, when there was a demand for balance between different layers within one product.

It enables industrial production of multi-layer sweets, usually containing a foam layer, marzipan or some other mass, biscuit bases and/or chocolate glaze.

Equipment requirements at customers production site

Confectionery manufacturer should be able to heat up the filling from 30 to 60°C. This usually occurs in a heated tank, from which filling is pumped to depositing tank and dosed on the desert. Depending on the heating temperature and line length, there may or may not be a need for a cooling tunnel.

Product advantages

Introducing innovation in traditional products, with an aim to respond to the constantly growing and altering market demands. Shortening of new product development time. Fruit and cream flavours available.





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