

# Savory filling











**Design Savory Fillings** are designed for the bakery and HoReCa sectors. With a stable texture, rich flavor, and optimal shelf life, they deliver outstanding results. From classic recipes to innovative combinations, our fillings provide reliability and perfect taste for large-scale production.

**Enhance your products with our fillings**  
– precision, quality, and flavor  
**perfection in every bite.**







# Ajvar filling

Introducing the Ajvar filling, thick, viscous mass, color and flavor characteristic of a mixture of roasted peppers and spices.

**LENTEN**



# Ajvar filling

**LENTEN**



- ✓ Can be used both as a spread and as a filling
- ✓ Made from roasted peppers
- ✓ Suitable for vegans
- ✓ Suitable for baking and freezing
- ✓ It does not contain allergens
- ✓ No volume reduction after baking
- ✓ Ready to use

Shelf life 6 months in a dry, dark place in sealed packaging at a temperature of up to +15°C.

Standard packaging: 5.5 kg

Packaging options: 10 kg, 18 kg



**Urnebes  
filling**



**Cheddar  
filling**



**Pizza  
filling**



**White  
cheese filling**



**Melted cheese  
filling**



**Tzatziki  
filling**

**FROM OUR  
RANGE**





# Pizza filling

We present you a Pizza filling of viscous mass, color and taste characteristic of a mixture of spices with concentrated tomato juice.

**LENTEN**





# Pizza filling

**LENTEN**

- ✓ Can be used both as a spread and as a filling
- ✓ Suitable for vegans
- ✓ Suitable for baking and freezing
- ✓ It does not contain allergens
- ✓ No volume reduction after baking
- ✓ Ready to use

Shelf life 6 months in closed/original packaging  
at a temperature of up to +20°C.

Standardno pakovanje: 6 kg  
Opcije pakovanja: 10 kg, 20 kg



**Urnebes  
filling**



**Cheddar  
filling**



**Ajvar  
filling**



**White  
cheese filling**



**Melted cheese  
filling**



**Tzatziki  
filling**

**FROM OUR  
RANGE**





# Urnebes filling

Introducing Urnebes filling, thick mass, fine consistency, saffron yellow to pastel ochre, with a typical flavor and aroma for a combination of cheese and spices.





# Urnebes filling

- ✓ Can be used both as a spread and as a filling
- ✓ Made from cheese with ground spicy pepper and garlic
- ✓ Suitable for baking and freezing
- ✓ No volume reduction after baking
- ✓ Ready to use

Shelf life 4 months in a dry, dark place in sealed packaging at a temperature of up to +4°C.

**Standard packaging: 5 kg**

**Packaging options: 2 kg, 10 kg**



**Ajvar  
filling**



**Cheddar  
filling**



**Pizza  
filling**



**White  
cheese filling**



**Melted cheese  
filling**



**Tzatziki  
filling**

**FROM OUR  
RANGE**





# Cheddar filling

Introducing Cheddar filling, a dense mass of fine consistency, smooth and glossy surface with the typical taste and smell of cheddar cheese.





# Cheddar filling

- ✓ Can be used both as a spread and as a filling
- ✓ Made from cheddar cheese
- ✓ Suitable for baking and freezing
- ✓ No volume reduction after baking
- ✓ Ready to use

Shelf life 4 months in a dry, dark place in sealed packaging at a temperature of up to +4°C.

**Standard packaging: 2 kg**

**Packaging options: 5 kg**



**Urnebes  
filling**



**Ajvar  
filling**



**Pizza  
filling**



**White  
cheese filling**



**Melted cheese  
filling**



**Tzatziki  
filling**

**FROM OUR  
RANGE**





# White cheese filling

Introducing White filling with a thick mass, fine consistency, smooth and glossy surface with the typical smell and taste of white cheese.





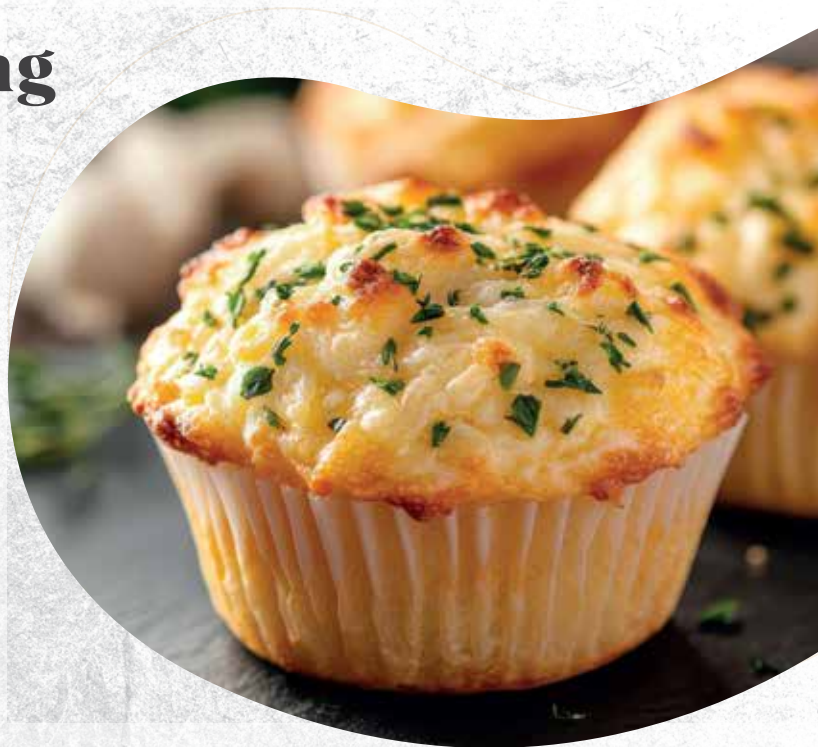
# White cheese filling

- ✓ Can be used both as a spread and as a filling
- ✓ Uniform quality compared to traditional cheese
- ✓ Suitable for baking and freezing
- ✓ No microbiological risk
- ✓ No volume reduction after baking
- ✓ Ready to use

Shelf life 6 months in sealed packaging  
at a temperature of up to +4°C.

**Standard packaging: 18 kg**

**Packaging options: 6 kg, 12 kg**



**Urnebes  
filling**



**Cheddar  
filling**



**Pizza  
filling**



**Ajvar  
filling**



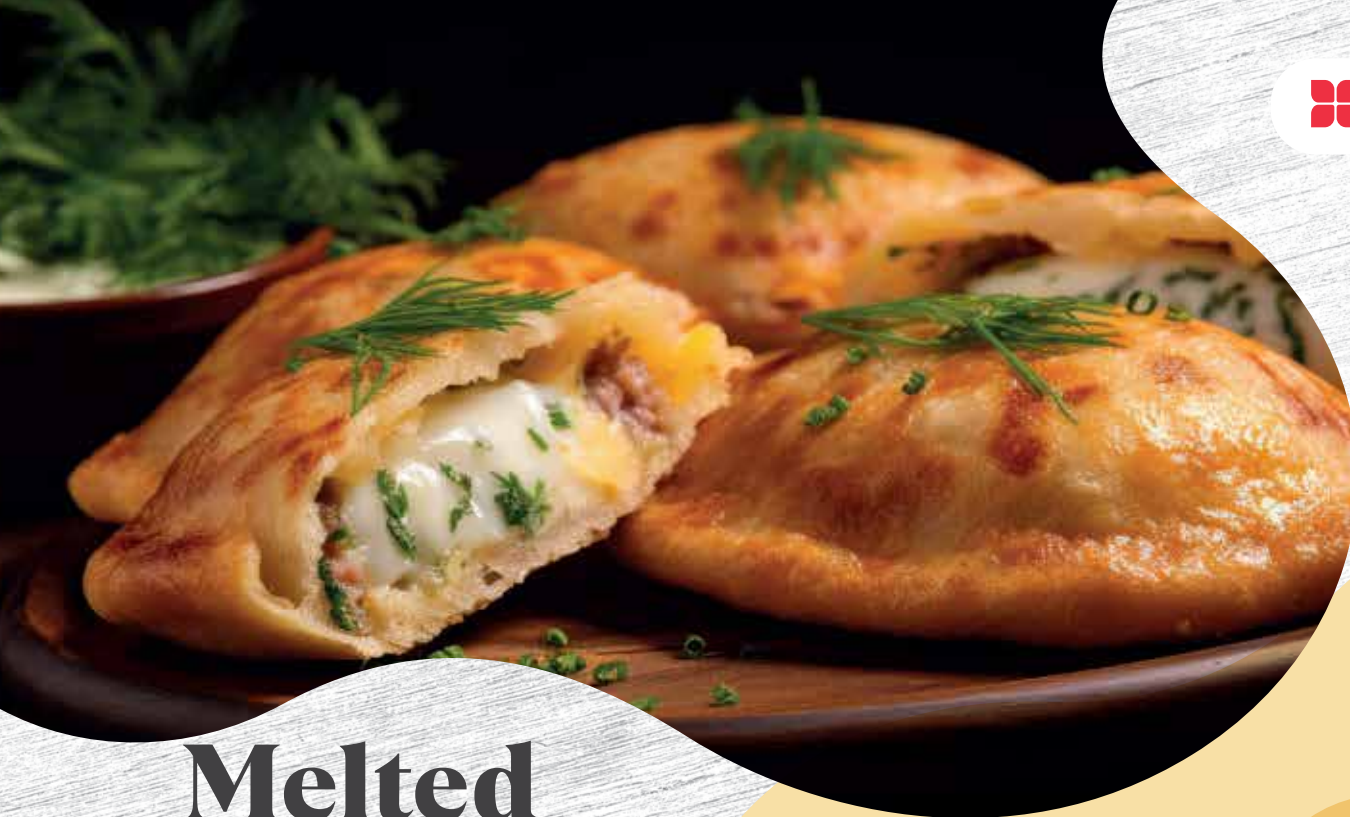
**Melted cheese  
filling**



**Tzatziki  
filling**

**FROM OUR  
RANGE**





# Melted cheese filing

We present you Melted cheese filling of massive consistency, white color and characteristic smell of cheese.





# Melted cheese filling

- ✓ Can be used both as a spread and as a filling
- ✓ Made from hard and semi-hard cheese
- ✓ Suitable for baking and freezing
- ✓ No volume reduction after baking
- ✓ Ready to use

Shelf life 5 months at 0°C to -4°C  
or 10 months at -18°C to -20°C

**Standard packaging: 12 kg**

**Packaging options: 5 kg**



**Urnebes  
filling**



**Cheddar  
filling**



**Pizza  
filling**



**White  
cheese filling**



**Ajvar  
filling**



**Tzatziki  
filling**

**FROM OUR  
RANGE**





# Tzatziki filling

Introducing the Tzatziki filling, with a fine consistency, smooth and glossy surface with the typical taste and smell of white cheese, pickles and spice blends.





# Tzatziki filling

- ✓ Can be used both as a spread and as a filling
- ✓ Made from cheese with sour cucumber chunks and spice mixture
- ✓ Suitable for baking and freezing
- ✓ No volume reduction after baking
- ✓ Ready to use

Shelf life 4 months in sealed packaging at a temperature of up to +4°C.

Standard packaging: 18 kg

Packaging options: 6 kg, 12 kg



**Urnebes  
filling**



**Cheddar  
filling**



**Pizza  
filling**



**White  
cheese filling**



**Melted cheese  
filling**



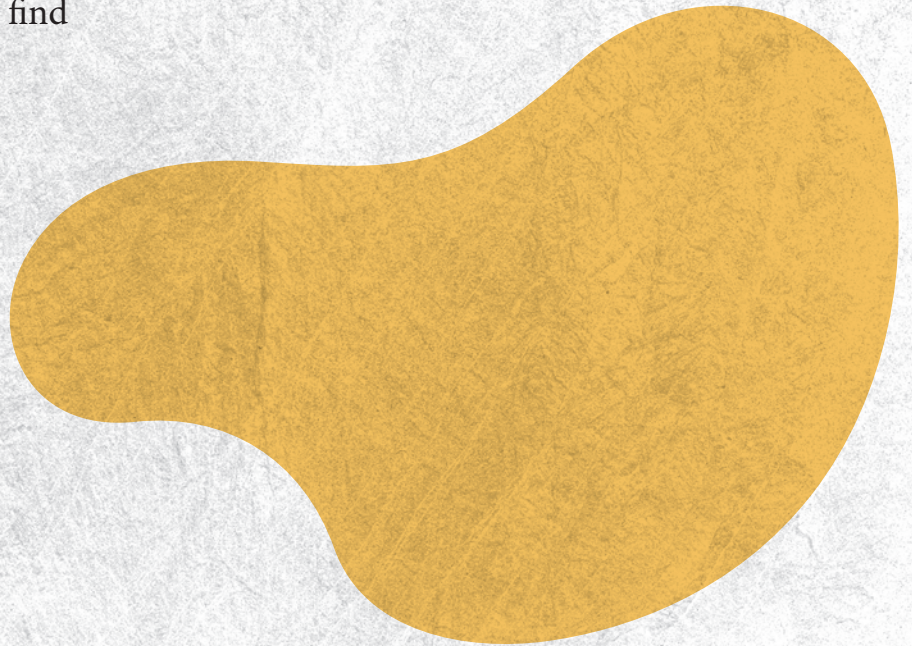
**Ajvar  
filling**

**FROM OUR  
RANGE**

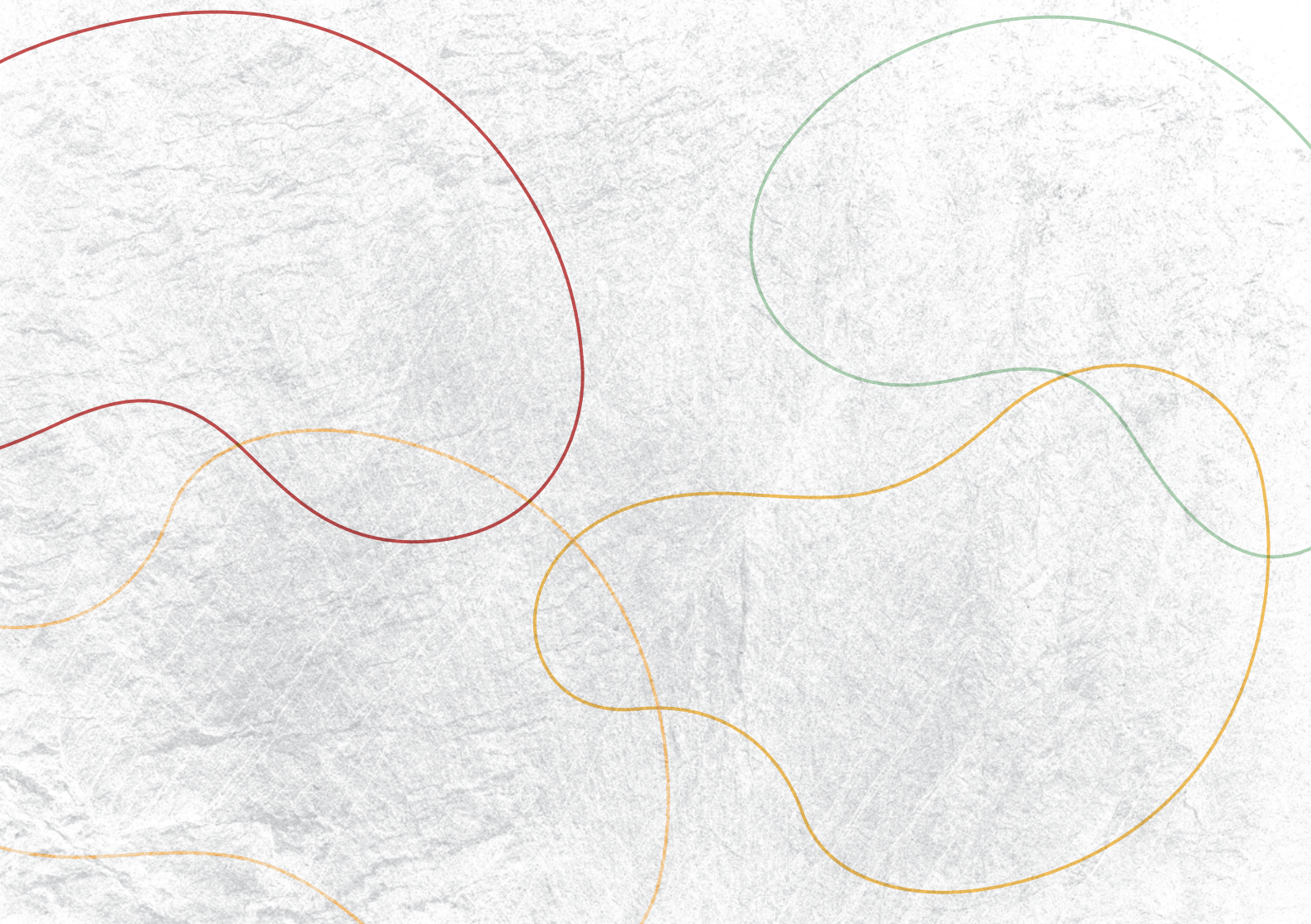


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