






**Podravka**   
EXPERT





# Innovative solutions for industry


 Premium ingredients


 Standardized recipes and consistent product


 Rich in meat


 Versatility of use; puff pastry, yeast-raised dough, laminated dough – burek

 Possibility of flavor and packaging customization

 Saves time and labor

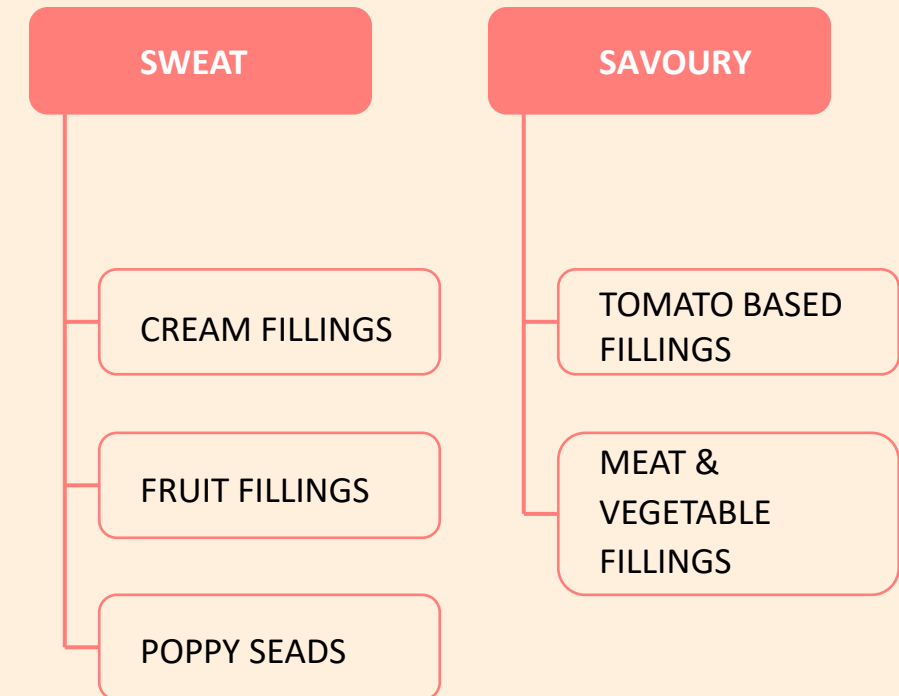
 Storage and distribution at ambient temperature

 Shelf life 2 -36 months

 Free from preservatives

 Easy dosing and application




## FILLINGS



# Cream fillings

From donuts to waffles - it's everywhere.

## Application of cream fillings

-  Hazelnut-based cream spreads are widely used in the baking and confectionery industry
-  You'll find them hidden inside donuts, croissants, pastries and cakes... or spread over pancakes and waffles
-  They can also be mixed with other ingredients to improve the taste and texture of various fillings or dairy desserts

# Lino Lada Milk

Product code	A038364, A040463
Main ingredients	Milk powder 18%, hazelnuts 10%
Appearance	Creamy spread with a smooth texture and firm consistency
Thermostability	Freeze stable
Packaging	2,5 and 10 kg, buckets
Shelf life	12 months
Storage	15 - 25 °C





# Lino Lada Milk cream filling

Product code	A038802
Main ingredients	Milk powder 14%, hazelnuts 3%; palm oil RSPO SG
Appearance	Creamy spread with a smooth texture and liquid consistency
Thermostability	Freeze stable
Packaging	200 kg barrel
Shelf life	10 months
Storage	15 - 25 °C



# Milk cream filling

Product code	A027253
Main ingredients	Milk powder 14%, hazelnuts 3%
Appearance	Creamy spread with a smooth texture and firm consistency
Thermostability	Freeze stable
Packaging	10 kg bucket
Shelf life	10 months
Storage	15 - 25 °C





# Lino Lada Coconut

Product code	A028927
Main ingredients	Milk powder 17%, coconut 3,7%
Appearance	Creamy spread with small coconut pieces, firm consistency
Thermostability	Freeze stable
Packaging	2,5 kg bucket
Shelf life	12 months
Storage	15 - 25 °C



# Lino Lada Duo

Product code	0701HR
Main ingredients	Hazelnuts 10%, milk powder 13%, cocoa 3%
Appearance	Milk cream 50% and cocoa cream 50%, smooth texture and firm consistency
Thermostability	Freeze stable
Packaging	2,5 kg bucket
Shelf life	12 months
Storage	15 - 25 °C





# Lino Lada cocoa thermostable

Product code	3281HR
Main ingredients	Cocoa 9%, hazelnuts 5%
Appearance	Creamy spread with a smooth texture and firm consistency
Thermostability	Stable during baking and freezing
Packaging	10 kg bucket
Shelf life	12 months
Storage	8 - 12 °C





# Lino Lada cocoa post bake

Product code	1320HR
Main ingredients	Cocoa 6,5%, hazelnuts 5%
Appearance	Creamy spread with a smooth texture and liquid consistency
Thermostability	Freeze stable
Packaging	10 kg bucket
Shelf life	12 months
Storage	8 - 12 °C





# Lino Lada Gold

Product code	A030138
Main ingredients	Hazelnuts 16%
Appearance	Creamy spread with hazelnut pieces, firm consistency
Thermostability	Freeze stable
Packaging	2,5 and 10 kg, buckets
Shelf life	10 months
Storage	8 - 12 °C



# Lino Lada cocoa cream filling

Product code	A040350
Main ingredients	Cocoa 6%, hazelnuts 3%; palm oil RSPO SG, cocoa RFA MB
Appearance	Creamy spread with a smooth texture and liquid consistency
Thermostability	Freeze stable
Packaging	200 kg barrel
Shelf life	10 months
Storage	15 - 25 °C








# Fruit fillings

Burst of flavor in every bite

## Application of fruit fillings and spreads

-  They can be consumed as is or as ingredients in pastries and various desserts
-  Ideal for filling all types of pastry & confectionery products: leavened dough, puff pastry, shortcrust or biscuit cakes
-  Great as an addition to instant pastry creams & whipped creams

# Fruit filling apricot

Product code	H475HR, H476HR
Fruit content	35% - apricot puree
Appearance	Homogenous orange jelly
Thermostability	Yes - stable during baking and freezing
Packaging	11 and 30 kg, buckets
Shelf life	12 months
Storage	Up to 25 °C, after opening at 4 - 8 °C





# Fruit filling sour cherry

Product code	G738HR, 2663HR
Fruit content	60% - from whole cherries
Appearance	Fruit pieces in dark red fruit jelly
Thermostability	Yes - stable during baking and freezing
Packaging	10 and 25 kg, buckets
Shelf life	9 months
Storage	Up to 25 °C, after opening at 4 - 8 °C





# Fruit filling apple

Product code	G684HR
Fruit content	70% - apple cubes
Appearance	Fruit pieces in fruit jelly
Thermostability	Yes - stable during baking and freezing
Packaging	10 kg bucket
Shelf life	9 months
Storage	Up to 25 °C, after opening at 4 - 8 °C





# Fruit spread apricot

Product code	H467HR, H469HR
Fruit content	40% - apricot puree
Appearance	Homogenous orange jelly
Thermostability	For use in products after baking/ frying, can be frozen
Packaging	11 and 30 kg, buckets
Shelf life	12 months
Storage	Up to 25 °C, after opening at 4 - 8 °C



# Fruit spread mixed fruit

<b>Product code</b>	H464HR, H465HR
<b>Fruit content</b>	60% - mixed fruit puree (apple, plum and sour cherry)
<b>Appearance</b>	Homogenous orange/ red jelly
<b>Thermostability</b>	For use in products after baking/ frying, can be frozen
<b>Packaging</b>	11 and 30 kg, buckets
<b>Shelf life</b>	12 months
<b>Storage</b>	Up to 25 °C, after opening at 4 - 8 °C





# Fruit spread plum

Product code	G689HR
Fruit content	160 g of plums per 100 g of product
Appearance	Thickened product made from finely mashed plums
Thermostability	Yes - stable during baking and freezing
Packaging	11 kg bucket
Shelf life	12 months
Storage	Up to 25 °C, after opening at 4 - 8 °C



# Jam blueberry

Product code	H471HR
Fruit content	50 % - blueberry puree
Appearance	Homogenous dark violet jelly
Thermostability	For use in products after baking/ frying, can be frozen
Packaging	5 kg bucket
Shelf life	9 months
Storage	Up to 25 °C, after opening at 4 - 8 °C





# Poppy seeds

Quality, stability & versatility

- Poppy seeds are stabilized through enzyme inactivation using hot air or steam at 120-130 °C, which prevents rancidity
- 🕒 For extended 12-month shelf life, they can be packed in modified atmosphere inside alu-foil packaging
- 📦 Available in different granulations, with grinding options based on customer needs

# Poppy seeds

Product name	Ingredients	Packaging	Shelf life
Poppy seed whole	Poppy seed whole	5 kg LDPE	12 months
Poppy seed grounded	Poppy seed grounded	20 kg PAP	9 months
Poppy seed with sugar	Poppy seed grounded (min. 60%), sugar	1 kg PET/metal/PE, 5 pc in PAP	12 months
Poppy seed filling	Poppy seed grounded (min. 50%), sugar, wheat flour, whey powder, cinnamon, thickener and aroma	1 - 500 kg - according to request	9 months





# Tomato products

Freshness you can bake into every product



Fresh tomatoes from Croatian fields, processed within 24 hours to preserve peak freshness



Consistent density and smooth texture: perfect for fillings, pizza sauces, and various baked goods



Reliable taste and quality: ensures uniform results in large-scale production

# Tomato passata

Ingredients	Tomato 100%
Appearance	Red sauce
Dry matter	Minimum 8,4%
Ph	4,1 - 4,5
Packaging	Can 3,85 kg
Shelf life	36 months
Storage	In original packaging in a dry place up to 25 °C





# Pizza sauce classic

Ingredients	Tomato (98,8 %), salt
Appearance	A smooth red sauce with visible tiny tomato particles
Dry matter	Minimum 11%
Ph	4,1 - 4,5
Packaging	Can 4 kg
Shelf life	36 months
Storage	In original packaging in a dry place up to 25 °C





# Pizza sauce aromatic




Ingredients	Tomato (98,8 %), salt, spices
Appearance	A smooth red sauce with visible tiny tomato particles and spices
Dry matter	Minimum 11%
Ph	4,1 - 4,5
Packaging	Can 4 kg
Shelf life	24 months
Storage	In original packaging in a dry place up to 25 °C





# Meat and vegetable fillings

Reliable & ready-to-use fillings for industry

-  Widely used in the food industry: stable during baking and microbiologically safe
-  Easy to handle & automate: good spreadability for consistent filling
-  Used as fillings in bakery products: bureks, pies, rolls, puff pastry or in finished products: lasagna, tortillas, various forms of stuffed pasta

# Bolognese beef filling

Product code	A038455
Main ingredients	Beef 30%, tomato, spices
Appearance	Ground beef in red sauce with spices
Thermostability	Medium stable during baking, can be frozen
Packaging	Pouch bag 2,8 kg
Shelf life	12 months
Storage	Up to 25 °C





# Chicken filling in sweet and sour sauce

Product code	A038459
Main ingredients	Chicken 30%, paprika, carrot, sweet and sour sauce
Appearance	Ground chicken meat with vegetables in sweet and sour sauce
Thermostability	Medium stable during baking, can be frozen
Packaging	Pouch bag 2,8 kg
Shelf life	12 months
Storage	Up to 25 °C





# Balkan style filling

Product code	A038458
Main ingredients	Beef 42%, onion
Appearance	Ground beef with onion and spices
Thermostability	Stable during baking, can be frozen
Packaging	Pouch bag 2,8 kg
Shelf life	12 months
Storage	Up to 25 °C





# Mixed meat filling

<b>Main ingredients</b>	Meat 42%: beef 17%, pork 25%
<b>Appearance</b>	Ground mixed meet with onion and spices
<b>Thermostability</b>	Stable during baking, can be frozen
<b>Packaging</b>	Pouch bag 2,8 kg
<b>Shelf life</b>	12 months
<b>Storage</b>	Up to 25 °C





# Turkey meat filling

<b>Main ingredients</b>	Turkey 42%, onion, spices
<b>Appearance</b>	Ground turkey with onion and spices
<b>Thermostability</b>	Stable during baking, can be frozen
<b>Packaging</b>	Pouch bag 2,8 kg
<b>Shelf life</b>	12 months
<b>Storage</b>	Up to 25 °C





# Cooked ground beef

<b>Main ingredients</b>	Cooked beef as single ingredient
<b>Appearance</b>	Finely ground cooked beef
<b>Thermostability</b>	Stable during baking, can be frozen
<b>Packaging</b>	Pouch bag 2,8 kg
<b>Shelf life</b>	12 months
<b>Storage</b>	Up to 25 °C





# Cooked ground chicken

<b>Main ingredients</b>	Cooked chicken meat as single ingredient
<b>Appearance</b>	Finely ground cooked chicken meat
<b>Thermostability</b>	Stable during baking, can be frozen
<b>Packaging</b>	Pouch bag 2,8 kg
<b>Shelf life</b>	12 months
<b>Storage</b>	Up to 25 °C





# Caprese filling

<b>Main ingredients</b>	Tomato, cheese: parmesan, mozzarella, stilton, cheddar, spices
<b>Appearance</b>	Red spread with spices
<b>Thermostability</b>	Stable during baking, can be frozen
<b>Packaging</b>	Pouch bag 2,8 kg
<b>Shelf life</b>	12 months
<b>Storage</b>	Up to 25 °C





# Vegan mex filling

<b>Main ingredients</b>	Sweet corn, red beans, paprika, spices
<b>Appearance</b>	Red spread with visible pieces of corn and beans
<b>Thermostability</b>	Stable during baking, can be frozen
<b>Packaging</b>	Pouch bag 2,8 kg
<b>Shelf life</b>	12 months
<b>Storage</b>	Up to 25 °C





# Potato filling

<b>Main ingredients</b>	Potato 78%, sunflower oil, onion
<b>Appearance</b>	Cooked potato cubes with onion and spices
<b>Thermostability</b>	Stable during baking, can be frozen
<b>Packaging</b>	3 kg in casing
<b>Shelf life</b>	2 months
<b>Storage</b>	4 - 8 °C





# Sausage filling

<b>Main ingredients</b>	Sausage 20%, tomato
<b>Appearance</b>	Red spread with ground sausage
<b>Thermostability</b>	Stable during baking, can be frozen
<b>Packaging</b>	Pouch bag 2,8 kg
<b>Shelf life</b>	12 months
<b>Storage</b>	Up to 25 °C





# Ham with tomato filling

<b>Main ingredients</b>	Pork ham 20%, cheese, tomato
<b>Appearance</b>	Red spread with ham pieces
<b>Thermostability</b>	Stable during baking, can be frozen
<b>Packaging</b>	Pouch bag 2,8 kg
<b>Shelf life</b>	12 months
<b>Storage</b>	Up to 25 °C



Contact us

[expert@podravka.hr](mailto:expert@podravka.hr)

[Podravka expert web](#)

