

Podravka 
EXPERT



Innovative solutions for industry

FILLINGS

◆ 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

SWEET

CREAM FILLINGS

FRUIT FILLINGS

POPPY SEEDS

SAVOURY

TOMATO BASED FILLINGS

MEAT & VEGETABLE 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

Product code	H464HR, H465HR
Fruit content	60% - mixed fruit puree (apple, plum and sour cherry)
Appearance	Homogenous orange/ red 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 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
- 勺 Easy to handle & automate: good spreadability for consistent filling
- pencil 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

Main ingredients	Meat 42%: beef 17%, pork 25%
Appearance	Ground mixed meat 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



Turkey meat filling

Main ingredients	Turkey 42%, onion, spices
Appearance	Ground turkey 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



Cooked ground beef

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



Cooked ground chicken

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



Caprese filling

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



Vegan mex filling

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



Potato filling

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



Sausage filling

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



Ham with tomato filling

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



Contact us

expert@podravka.hr

[Podravka expert web](#)

