

Top Pastry Creams for Coating

CODA SA is proposing the top line of pastry creams for coating, CHOCOSILK COVERS, that will impress with their impeccable gloss, their unrivaled stability and their rich, delicious taste!





CHOCOSILK COVER Cocoa Cream for Coating

Chocosilk Cover coats perfectly, is very stable and dries immediately. It is ideal for all non-refrigerated sweets such as vasilopita, cakes, buns, rolls, muffins, cupcakes, chocolate pies, croissants, donuts etc. Also suitable for refrigerated sweets, such as profiteroles, but also for coating ganache on cakes. It is easy to use, as you simply heat it to 35° - 45° C and coat. The product has an excellent taste and gives an impressive gloss!

Packaging: Pail 6 kg.

WHITE SILK COVER White Cream with Cocoa Butter

White Silk Cover guarantees perfect coverage, is extremely stable and dries immediately. It is used to decorate sweets outside the fridge such as vasilopita, cakes, buns, rolls, tarts, muffins, cupcakes, white chocolate pies, croissants and donuts while it is also ideal for fridge sweets or as a ganache in cakes. Extremely easy to use, simply heat it to 30° - 40° C. It gives a rich flavor and a long lasting gloss to any application.

Packaging: Pail 6 kg.



RUBY SILK COVER Cream Ruby for Fillings and Coating

RUBY SILK COVER is ideal for delicious fillings and original decorations in confectionery creations and fine pastries. It guarantees a perfect coating, a velvety texture, excellent taste and a super impressive appearance! It is used directly or fluffed with butter or margarine and is suitable for many applications such as cakes, muffins, cupcakes, American cakes, chocolate pies, tarts, brioche, croissants, buns, donuts, berlins, etc. Ideal for coating fridge pastries and cakes.

Packaging: Pail 6 kg.



Chocosilk Cover & White Silk Cover Cream Coatings that instantly impress!

CHOCOSILK COVER and WHITE SILK COVER coatings will elevate your creations to the next level, giving them a flawless look and excellent gloss. In two delicious flavors, cocoa cream for excellent full coverage or white cream with cocoa butter for coating, decoration and filling, Siebin's new coatings are ideal for cakes, buns, vasilopita, muffins, cupcakes, chocolate pies and croissants, for refrigerator or freezer sweets. Easy to use, they fit perfectly with a simple warm-up. They also have great stability at high temperatures. With the CHOCOSILK COVER and WHITE SILK COVER coatings, your desserts will instantly impress everyone at first sight!



CODA SA

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Packaging: Pail 6 kg.