

Toppings & Fillings



Mauri Fruit Fillings

Mauri Fruit Fillings are premium fruit fillings, made with 30% or 50% of imported fruits, ideal for luxury pies, danishes, cakes and desserts application.

Mauri Ecofil Fruit Fillings

Mauri Ecofil Fruit Fillings are imported fruit puree stabilized with starch. Provide shiny appearance and good taste for pies and cakes application at an economical price.



Mauri Coldgeli

Special jellies with smooth texture to cover delicate fresh fruits or pies and to create mirror effects. Mauri Coldgeli can absorb 10% of water to make it more liquid. Use it when cold, need not boil.

Mauri Glageli

Super concentrated glaze for hot application. Can absorb 100% of water per kg. Best to bring to boil and cool down to 75°C before applying to any type of pastry products or pies to give a brilliant and shiny effect.



Mauri Non-Dairy Whip Topping

Mauri Non-Dairy Whip Topping is a vegetable fat based whipping cream specially designed for cake decoration with excellent whipping volume and body, stable without cracking and good mouth-feel & aftertaste.

Arrow Fruit Topping

Arrow Fruit Toppings are economical grade of fruit toppings. They provide shiny appearance and good taste. The color and flavor are well balanced to appeal to end customer.



Donut Coating

Specialized donut base coating available white chocolate & dark chocolate variance.