

# NECTAR

PASTRY NECTAR

Invert sugar in paste form, with creamy texture, golden colour and typical aroma of honey. It is a good substitute for natural honey. When added to dough, even in small amount, it provides pastry products with an exquisite flavour and a long-lasting softness.



## MODALITÀ D'USO

For detailed product information (e.g. dietary suitability and certifications), please consult the technical data sheets or [contact our team](#).

No applications provided for this product.

## DETTAGLI PRODOTTO

Codice prodotto 01030178

## ALLERGENI/CROSS CONTAMINAZIONI

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No allergens declared for this product.

## INFO

### Denomination

kristallisierter Invertzuckersirup, mit Honig aromatisiert. Trockenmasse 78 % des Gewichts. Invertzuckergehalt 90 Gewichtsprozent in der Trockensubstanz.



Extraordinary  
made simple.