

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

No applications provided for this product.

DETTAGLI PRODOTTO

Codice prodotto 01030178

ALLERGENI/CROSS CONTAMINAZIONI

No allergens declared for this product.

INFO

Denomination

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



Extraordinary
made simple.