

# JOYPASTE PISTACCHIO

## GRAN RISERVA

GELATO JOYPASTE

Pure pistachio paste that results from the careful selection of precious roasted and finely chopped pistachios.

Perfect for conferring an enveloping and intense flavor to artisanal milk-based gelatos, and to basic pastry and chocolate preparations.

It is characterized by an intense enveloping taste and by savory notes on the palate.

### Notes

- The recommended dosage both for gelato and basic pastry preparation is 100-150g per kg of mixture.
- In packaging, fat-based flavoring pastes tend to separate the dry part from the fat part, so it is important to mix them thoroughly before each use.

### Packaging

2.5 kg buckets

### Main benefits

- Versatile for your ice cream and pastry creations

### Claim

- 100% shelled and roasted pistachios

### MODALITÀ D'USO



Aromatizzazione



Gelato

### DETTAGLI PRODOTTO

Codice prodotto 01960019

### ALLERGENI/CROSS CONTAMINAZIONI

Allergens



**irca**  
GROUP

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## Schalenfrüchte

### INFO

#### **Beschreibung**

Reine Paste aus ausgewählten, gerösteten und fein gemahlene Pistazien zum Aromatisieren von Milcheis.

#### **Denomination**

Halbfertigprodukt.

#### **Directions for use**

Für die Verwendung in Speiseeis wird folgende Dosierung empfohlen:

100 - 150 g pro 1 kg weiße Grundmasse.

Für Backwaren empfehlen wir eine Dosierung von:

100 - 150 g pro 1 kg Grundzubereitung.



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