

HAPPYKAO

PASTRY HAPPYCAO

Moisture-resistant cocoa powder for dusting and decorating your pastry products. It does not dissolve into surface moisture or absorb fats: it preserves its original colour and powdery appearance over time. Excellent for Tiramisù. Freeze-stable with high performance.



MODALITÀ D'USO



Decorazione

DETTAGLI PRODOTTO

Codice prodotto 01070486

ALLERGENI/CROSS CONTAMINAZIONI

Allergens



Cereals

INFO

Claims

No hydrogenated fats

Details

Moisture-resistant cocoa powder for dusting and decorating your pastry products. It does not dissolve into surface moisture or absorb fats: it preserves its original colour and powdery appearance over time. Excellent for Tiramisù. Freeze-stable with high performance.

Description

preparation based on cocoa (50%) suitable for dusting pastry products, especially for Tiramisù. HAPPYKAO NT does not contain hydrogenated fat.

irca
GROUP

**Extraordinary
made simple.**

Denomination

semifinished confectionery product.

Directions for use

HAPPYKAO NT is ready for powdering.

DETTAGLI PRODOTTO

Codice prodotto 01070490

ALLERGENI/CROSS CONTAMINAZIONI

Allergens



Cereals

INFO**Claims**

No hydrogenated fats

Details

Moisture-resistant cocoa powder for dusting and decorating your pastry products. It does not dissolve into surface moisture or absorb fats: it preserves its original colour and powdery appearance over time. Excellent for Tiramisù. Freeze-stable with high performance.

Description

mix of sugars and cocoa suitable for dusting pastry products; especially suitable for Tiramisù. HAPPYCAO INDUSTRY NT does not contain hydrogenated fat.

Denomination

semifinished confectionery product.

Directions for use

HAPPYCAO INDUSTRY NT is ready for dusting.

DETTAGLI PRODOTTO

Codice prodotto 01070501

ALLERGENI/CROSS CONTAMINAZIONI

Allergens



Cereals

Cross-contaminations



Eggs



Soybeans



Extraordinary
made simple.



Milk



Nuts

SO₂

Sulphur

INFO

Claims

No hydrogenated fats

Details

Moisture-resistant cocoa powder for dusting and decorating your pastry products. It does not dissolve into surface moisture or absorb fats: it preserves its original colour and powdery appearance over time. Excellent for Tiramisù. Freeze-stable with high performance.

Description

preparation based on cocoa (50%) suitable for dusting pastry products, especially for Tiramisù. HAPPYCAO NT does not contain hydrogenated fat.

Denomination

semifinished confectionery product.

Directions for use

HAPPYKAO NT is ready for powdering.

DETTAGLI PRODOTTO

Codice prodotto 01070687

ALLERGENI/CROSS CONTAMINAZIONI

Allergens



Cereals

INFO

Claims

No hydrogenated fats, palm oil free

Details

Moisture-resistant cocoa powder for dusting and decorating your pastry products. Palm oil free: cocoa butter is used instead. It does not dissolve into surface moisture or absorb fats: it preserves its original colour and powdery appearance over time. Excellent for Tiramisù. Freeze-stable with high performance.

Description

preparation based on cocoa and cocoa butter suitable for dusting pastry products, especially for Tiramisù.

Denomination

semifinished confectionery product.

Directions for use

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Extraordinary
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HAPPYKAO BC is ready for powdering.



Extraordinary
made simple.