# 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

**Decoration**

## DETTAGLI PRODOTTO

Codice prodotto 01070486

## ALLERGENI/CROSS CONTAMINAZIONI

Allergens

irca GROUP
Extraordinary made simple.



**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.

**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 suitale 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**



**Milk**



**Nuts**




**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**
HAPPYKAO BC is ready for powdering.