CHOCOBAKE CHOCOLAT

PASTRY CHOCOBAKE

Ready-to-use chocolate creamy filling, specifically designed to be used before baking: use it before leavening time! Freeze-stable. The product line includes white and chocolate variants.



MODALITÀ D'USO

Filling

DETTAGLI PRODOTTO

Codice prodotto 01010682

ALLERGENI/CROSS CONTAMINAZIONI

Allergens

Soybeans

Cross-contaminations

Milk

irca GROUP Extraordinary made simple.

Nuts

INFO

Claims
35% chocolate

Details
Ready-to-use chocolate creamy filling, specifically designed to be used before baking: use it before leavening time! Freeze-stable. Discover white variant too.

Description
powdered chocolate cream suitable for filling leavened confectionery products (pain au chocolat, croissant, fagottino) before baking.

Denomination
spreadable cream. Semifinished confectionery product.

DETTAGLI PRODOTTO

Codice prodotto 01010773

ALLERGENI/CROSS CONTAMINAZIONI

Allergens

Soybeans

Cross-contaminations

Milk

Nuts

INFO

Claims
35% chocolate

Details
Ready-to-use chocolate creamy filling, specifically designed to be used before baking: use it before leavening time! Freeze-stable. Discover white variant too.

Description
powdered chocolate cream suitable for filling leavened confectionery products (pain au chocolat, croissant, fagottino) before baking.

Denomination
spreadable cream. Semifinished confectionery product.

DETTAGLI PRODOTTO

Codice prodotto 01010931

ALLERGENI/CROSS CONTAMINAZIONI

Allergens

Soybeans

Cross-contaminations

Milk

Nuts

INFO

Advantages
With 35% of chocolate

Claims
35% chocolate

Details
Ready-to-use chocolate creamy filling, specifically designed to be used before baking: use it before leavening time! Freeze-stable. Discover white variant too.

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