

COVERCREAM

CIOCCOLATO

PASTRY COVERCREAM

Chocolate creamy product specially made for covering, frosting and decorations. Excellent results even when used as a filling. You can use it to flavour creams and liquid cream too. Within this product line you will find all these options: white (palm oil free too), cocoa, chocolate (palm oil free too) and lemon.



MODALITÀ D'USO



Profiteroles



Covering



Cakes



Icing



Cream



Decoration

DETTAGLI PRODOTTO

Codice prodotto 01010724

ALLERGENI/CROSS CONTAMINAZIONI

Allergens



Soybeans



Milk



Nuts

INFO

Claims

23% chocolate

irca
GROUP

Extraordinary
made simple.

Details

Chocolate creamy product specially made for covering, frosting and decorations. Excellent results even when used as a filling. You can use it to flavour creams and liquid cream too. Within this product line you will find all these options: white (palm oil free too), cocoa, chocolate and lemon.

Description

refined chocolate paste for coating profiteroles and cakes, for filling of chocolates and for stuffing.

Denomination

semifinished product for confectionery.

Directions for use

heat in bain-marie at 30-35°C, stir well and use directly as coating or filling.

DETTAGLI PRODOTTO

Codice prodotto 01011463

ALLERGENI/CROSS CONTAMINAZIONI

Allergens



Soybeans



Milk



Nuts

INFO

Claims

30% chocolate, Palm oil free

Details

Chocolate creamy product, specially made for covering, frosting and decorations. Palm oil free. Excellent results even when used as a filling. You can use it to flavour creams and liquid cream too. Within this product line you will also find all these options: white (palm oil free too), cocoa, chocolate and lemon.

Description

chocolate paste for coating profiteroles and cakes, for filling of chocolates and for stuffing.

Denomination

semifinished product for confectionery.

Directions for use

heat in bain-marie at 30-35°C, stir well and use directly as coating or filling.