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**
- **Cakes**
- **Cream**
- **Covering**
- **Icing**
- **Decoration**

DETTAGLI PRODOTTO

Codice prodotto 01010724

irca GROUP Extraordinary made simple.

ALLERGENI/CROSS CONTAMINAZIONI

Allergens



Soybeans



Milk



Nuts

INFO

Claims
23% chocolate

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.