

# COVERDECOR

## PISTACCHIO

PASTRY COVERDECOR

White chocolate frosting for donuts, eclair, cream puffs, cakes and other baked goods. It maintains its glossy shine even throughout freezing. At room temperature it doesn't stick and has a plastic consistency which avoids crackings.



### MODALITÀ D'USO



Covering



Donut



Cakes



Cream



Icing



Decoration



Krapfen

### DETTAGLI PRODOTTO

Codice prodotto 01011541

### ALLERGENI/CROSS CONTAMINAZIONI

Allergens



Milk



Nuts

Cross-contaminations



Soybeans

### INFO

#### Claims

20% white chocolate and 5% pistachios, Gluten free, Palm oil free, Lauric fats free

**irca**  
GROUP

Extraordinary  
made simple.

**Details**

Pistachio flavoured frosting for donuts, eclair, cream puffs, cakes and other baked goods. Palm oil free. Its plastic and elastic texture avoid cracking or breaking. It maintains its glossy shine even throughout freezing. No viscosity at room temperature. Also available in white chocolate, dark chocolate, coffee and strawberry flavours.

**Description**

fine pistachio paste with white chocolate for coating donuts, krapfen and baked goods The product does not contain palm and lauric fats. It keeps a shiny aspect even after freezing. At room temperature it doesn't stick and has a plastic consistency which avoids crackings. Its characteristics are not altered by moisture during the defrosting process.

**Denomination**

pistachio coating with white chocolate. Semi-finished product for confectionery use.

**Directions for use**

COATINGS:

heat COVERDECOR PISTACHIO to a temperature of 48-50°C in a bain-marie or microwave oven (400-500W) and stir. Dip the sweets at room temperature in the melted cream, put them on a tray and let the coating harden.



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