CHOCOCREAM BIANCO

PASTRY CHOCOCREAM

Ready-to-use white chocolate cream with a soft consistency. Highly versatile, it is meant to be used for after-baking filling operations, it gives excellent results even when used to flavour creams and liquid cream.
- 10% of white chocolate
- Gluten Free
- Ready to use



MODALITÀ D'USO

Brioche

Croissant

Soft nougat

DETTAGLI PRODOTTO

Codice prodotto 01980204

ALLERGENI/CROSS CONTAMINAZIONI

Allergens



Soybeans



Milk

Cross-contaminations



Nuts

INFO

Advantages
- Ready to use

Claims
- With 10% of white chocolate
- Gluten Free

Details
The ready-to-use white chocolate cream with a soft consistency has a brand new formula.
Highly versatile, it is meant to be used for after-baking filling operations, it gives excellent results even when used to flavour creams and liquid cream.

Description
CHOCOCREAM BIANCO has a soft and spreadable consistency which makes it particularly suitable to be used as filling for croissant, "fagottini" and brioches. CHOCOCREAM BIANCO can be used without problems to add flavour to fillings and whipped creams and is also suggested in ice-cream preparation. Thanks to the presence of real white chocolate is possible to declare "with white chocolate".

Denomination
fine white paste. Semifinished confectionery product.

DETTAGLI PRODOTTO

Codice prodotto 01980205

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The Chococream range includes also the **Dark** and **Pistacchio** cream variants.

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