CHOCOCREAM BIANCO INDUSTRY

PASTRY CHOCOCREAM

Ready-to-use white chocolate flavoured creamy spread with a soft consistency. Highly versatile, meant to be used for after-baking filling operations. Excellent results even when used to flavour creams and liquid cream too. The range of products includes white, dark, pistachio and palm oil free white variants.



MODALITÀ D'USO

Croissant

Brioche

Soft nougat

DETTAGLI PRODOTTO

Codice prodotto 01010853

ALLERGENI/CROSS CONTAMINAZIONI

irca GROUP Extraordinary made simple.

Allergens



Soybeans



Milk

Cross-contaminations



Nuts

INFO

Details
Ready-to-use white chocolate flavoured creamy spread with a soft consistency. Highly versatile, meant to be used for after-baking filling operations. Excellent results even when used to flavour creams and liquid cream too. Discover also dark, pistachio and palm oil free white variants.

Description
fine white paste, suitable to be used as filling for croissant, "fagottini" and brioches, after baking.

Denomination
spreadable cream. Semi-finished confectionery product.

Directions for use
ready for use.

DETTAGLI PRODOTTO

Codice prodotto 01011171

ALLERGENI/CROSS CONTAMINAZIONI

Allergens



Soybeans



Milk

Cross-contaminations



Nuts

INFO

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