CHOCOCREAM DARK

PASTRY CHOCOCREAM

Ready-to-use dark chocolate 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 01011028

ALLERGENI/CROSS CONTAMINAZIONI

Allergens



Soybeans



Milk

Cross-contaminations



Nuts

INFO

Details
Ready-to-use dark chocolate 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 pistachio, white and palm oil free white variants.

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

Denomination
spreadable cream. Semifinished product for pastry.

Directions for use
ready to use product.

DETTAGLI PRODOTTO

Codice prodotto 01011671

ALLERGENI/CROSS CONTAMINAZIONI

Allergens



Soybeans



Milk

Cross-contaminations



Nuts

INFO

Details
Ready-to-use dark chocolate 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 pistachio, white and palm oil free white variants.

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

Denomination
spreadable cream. Semifinished product for pastry.

Directions for use
ready to use product.