NOCCIOLATA

PASTRY NOCCIOLATA

Ready-to-use gianduia creamy spread, made from cocoa and hazelnuts. Ideal for filling cakes, crepes, croissants and krapfens. To be used after baking. If you prefer a stronger taste of cocoa and a milder flavour of hazelnuts, you can opt for ?P? and ?E? variants. Instead, choose ?D? variant, with its thicker consistency, for best results during summertime. In addition to the classic version, this product line also includes Nocciolata Bianca, with its delicious flavour of milk and hazelnuts, as well as Premium and Extreme versions. Discover all of them!



MODALITÀ D'USO

Filling

Flavouring

DETTAGLI PRODOTTO

Codice prodotto 01010151

ALLERGENI/CROSS CONTAMINAZIONI

irca GROUP Extraordinary made simple.

Allergens



Soybeans



Milk



Nuts

INFO

Claims
Gluten free

Details
Ready-to-use gianduia creamy spread, made from cocoa and hazelnuts and suitable for after baking fillings. Outstanding spreadable texture. If you prefer a stronger taste of cocoa and a milder flavour of hazelnuts, you can opt for “P” and “E” variants. Instead, choose “D” variant, with its thicker consistency, for best results during summertime.

Description
paste based on hazelnuts and cocoa; it has a distinctive strong gianduia flavour and very good spreadability. Specially indicated as filling of croissant and brioche after baking.

Denomination
spreadable cream. Semi-finished confectionery product.

Directions for use
ready to use.

DETTAGLI PRODOTTO

Codice prodotto 01010153

ALLERGENI/CROSS CONTAMINAZIONI

Allergens



Soybeans



Milk



Nuts

INFO

Claims
Gluten free

Details
Ready-to-use gianduia creamy spread, made from cocoa and hazelnuts and suitable for after baking fillings. Outstanding spreadable texture. If you prefer a stronger taste of cocoa and a milder flavour of hazelnuts, you can opt for ?P? and ?E? variants. Instead, choose ?D? variant, with its thicker consistency, for best results during summertime.

Description
paste based on hazelnuts and cocoa; it has a distinctive strong gianduia flavour and very good spreadability. Specially indicated as filling of croissant and brioche after baking.

irca GROUP
Extraordinary made simple.

Denomination
spreadable cream. Semi-finished confectionery product.

Directions for use
ready to use.

DETTAGLI PRODOTTO

Codice prodotto 01010157

ALLERGENI/CROSS CONTAMINAZIONI

Allergens



Soybeans



Milk



Nuts

INFO

Details
Ready-to-use gianduia creamy spread, made from cocoa and hazelnuts and suitable for after baking fillings. If you prefer a stronger taste of cocoa and a milder flavour of hazelnuts, you can opt for ?P? and ?E? variants. Instead, choose ?D? variant, with its thicker consistency, for best results during summertime. In addition to the classic version, this product line also includes Nocciolata Bianca, with its delicious flavour of milk and hazelnuts, as well as Premium and Extreme versions. Discover all of them!

Description
gianduja flavoured paste. It looks like a soft cream with brown colour and with high spreadability, particularly suitable for filling croissants and brioches also after baking. It is furthermore indicated when preparing fillings for pralines and Cuneo-pastries. Duly blended in the same quantity with hot custard cream, it represents an exceptional covering for profiteroles.

Denomination
filling and ingredient in confectionery, bakery and ice cream. Specially indicated as filling of short pastry and biscuits before baking. Very well suited as filling of croissants after baking.

Directions for use
the product is ready for use

DETTAGLI PRODOTTO

Codice prodotto 01010179

ALLERGENI/CROSS CONTAMINAZIONI

Allergens



Soybeans



Milk



Nuts

INFO

Details
Ready-to-use gianduia creamy spread, made from cocoa and hazelnuts and suitable for after baking fillings. If you prefer a stronger taste of cocoa and a milder flavour of hazelnuts, you can opt for ?P? and ?E? variants. Instead, choose ?D? variant, with its thicker consistency, for best results during summertime. In addition to the classic version, this product line also includes Nocciolata Bianca, with its delicious flavour of milk and hazelnuts, as well as Premium and Extreme versions. Discover all of them!

Description
gianduja flavoured paste. It looks like a soft cream with brown colour and with high spreadability, particularly suitable for filling croissants and brioches also after baking. It is furthermore indicated when preparing fillings for pralines and Cuneo-pastries. Duly blended in the same quantity with hot custard cream, it represents an exceptional covering for profiteroles.

Denomination
filling and ingredient in confectionery, bakery and ice cream. Specially indicated as filling of short pastry and biscuits before baking. Very well suited as filling of croissants after baking.

Directions for use
the product is ready for use

DETTAGLI PRODOTTO

Codice prodotto 01010341

ALLERGENI/CROSS CONTAMINAZIONI

Allergens



Soybeans



Milk



Nuts

INFO

Claims
Gluten free

Details
Ready-to-use gianduia creamy spread, made from cocoa and hazelnuts and suitable for after baking fillings. Outstanding spreadable texture. If you prefer a stronger taste of cocoa and a milder flavour of hazelnuts, you can opt for ?P? and ?E? variants. Instead, choose ?D? variant, with its thicker consistency, for best results during summertime.

Description
paste based on hazelnuts and cocoa; it has a distinctive strong gianduia flavour and very good spreadability. Specially indicated as filling of croissant and brioche after baking.

Denomination
spreadable cream. Semi-finished confectionery product.

Directions for use
ready to use.

DETTAGLI PRODOTTO

Codice prodotto 01010351

ALLERGENI/CROSS CONTAMINAZIONI

Allergens



Soybeans



Milk



Nuts

INFO

Claims
Gluten free

Details
Ready-to-use gianduia creamy spread, made from cocoa and hazelnuts and suitable for after baking fillings. ?E? variant is marked by a milder flavour of hazelnuts. Within the range of products, you will also find ?P? variant, ideal if you prefer a stronger taste of cocoa, and ?D? variant, which, with its thicker texture, is the perfect choice to get the best results during summertime.

Description
gianduja flavoured paste. It looks like a soft cream with brown colour and with high spreadability, particularly suitable for filling croissants and brioches also after baking. It is furthermore indicated when preparing fillings for pralines and Cuneo-pastries. Duly blended in the same quantity with hot custard cream, it represents an exceptional covering for profiteroles.

Denomination
spreadable cream. Semi-finished confectionery product.

Directions for use
the product is ready for use

DETTAGLI PRODOTTO

Codice prodotto 01010693

ALLERGENI/CROSS CONTAMINAZIONI

Allergens



Soybeans



Milk



Nuts

INFO

Claims

Gluten free

Details
Ready-to-use gianduia creamy spread, made from cocoa and hazelnuts and suitable for after baking fillings. Because of its thicker consistency, ?D? variant, is the perfect choice to get the best results during summertime. If you prefer a stronger taste of cocoa and a milder flavour of hazelnuts, you can opt for ?P? and ?E? variants.

Description
Gianduja flavoured paste based on hazelnuts and cocoa; it has a very good spreadabilityand is suitable as a filling for croissants and brioches after baking.

Denomination
spreadable cream. Semi-finished confectionery product.

Directions for use
ready to use.

DETTAGLI PRODOTTO

Codice prodotto 01010777

ALLERGENI/CROSS CONTAMINAZIONI

Allergens



Soybeans



Milk



Nuts

INFO

Claims
Gluten free

Details
Ready-to-use gianduia creamy spread, made from cocoa and hazelnuts and suitable for after baking fillings. ?E? variant is marked by a milder flavour of hazelnuts. Within the range of products, you will also find ?P? variant, ideal if you prefer a stronger taste of cocoa, and ?D? variant, which with its thicker texture, is the perfect choice to get the best results during summertime.

Description
gianduja flavoured paste. It looks like a soft cream with brown colour and with high spreadability, particularly suitable for filling croissants and brioches also after baking. It is furthermore indicated when preparing fillings for pralines and Cuneo-pastries. Duly blended in the same quantity with hot custard cream, it represents an exceptional covering for profiteroles.

Denomination
spreadable cream. Semi-finished confectionery product.

Directions for use
the product is ready for use

DETTAGLI PRODOTTO

Codice prodotto 01010827

ALLERGENI/CROSS CONTAMINAZIONI

Allergens



Soybeans



Milk



Nuts

INFO

Claims
Gluten free

Details
Ready-to-use gianduia creamy spread, made from cocoa and hazelnuts and suitable for after baking fillings. This variant is marked by stronger flavour of hazelnuts and thicker consistency, which makes it the perfect choice to get the best results during summertime. If you prefer a stronger taste of cocoa, you can opt for ?P? variant.

Description
gianduja flavoured paste. It looks like a soft cream with brown colour and with high spreadability, particularly suitable for filling croissants and brioches after baking. It is furthermore indicated for the preparation of fillings for pralines and Cuneo-pastries. Duly blended in the same quantity with hot custard cream, it represents an exceptional covering for profiteroles.

Denomination
Spreadable cream. Semi finished confectionery product.

Directions for use
the product is ready for use

DETTAGLI PRODOTTO

Codice prodotto 01011221

ALLERGENI/CROSS CONTAMINAZIONI

Allergens



Soybeans



Milk



Nuts

INFO

Details
Ready-to-use gianduia creamy spread, made from cocoa and hazelnuts, suitable for after baking fillings and palm oil free. If you prefer a stronger taste of cocoa and a milder flavour of hazelnuts, you can opt for ?P? and ?E? variants. Instead, choose ?D? variant, with its thicker consistency, for best results during summertime.

Description

gianduia flavoured paste. It is a soft cream with high spreadability, particularly suitable for filling of pastry products after baking. Without palm origin fats.

Denomination
spreadable cream.

Directions for use
the product is ready for use.