NOCCIOLATA BIANCA

PASTRY NOCCIOLATA

Ready-to-use creamy spread with a delicious flavour of milk and hazelnuts. Ideal for filling cakes, crepes, croissants and krapfens. To be used after baking. Compared to the classic Nocciolata, this version is marked by a light beige colour, typical of hazelnuts. Very soft and spreadable texture. In addition to Nocciolata Bianca and to the classic version, this product line also includes Premium and Extreme version. Discover all of them!



MODALITÀ D'USO

Filling

Flavouring

DETTAGLI PRODOTTO

Codice prodotto 01010708

ALLERGENI/CROSS CONTAMINAZIONI

For detailed product information (e.g. dietary suitability and certifications), please consult the technical data sheets or contact

irca GROUP Extraordinary made simple.

our team.
No allergens declared for this product.

INFO

Claims
Gluten free

Details
Ready-to-use creamy spread with a delicious flavour of milk and hazelnuts. Ideal for filling cakes, crepes, croissants and krapfens. To be used after baking. Compared to the classic Nocciolata, this version is marked by a light beige colour, typical of hazelnuts. Very soft and spreadable texture.

Description
hazelnut paste. It is a soft cream of beige colour with high spreadability and ready for use in confectionery and ice-creams.

Denomination
semifinished product for confectionery. Soft cream

Directions for use
it is ready for use

DETTAGLI PRODOTTO

Codice prodotto 01010755

ALLERGENI/CROSS CONTAMINAZIONI

Allergens



Soybeans



Milk



Nuts

INFO

Claims
Gluten free

Details
Ready-to-use creamy spread with a delicious flavour of milk and hazelnuts. Ideal for filling cakes, crepes, croissants and krapfens. To be used after baking. Compared to the classic Nocciolata, this version is marked by a light beige colour, typical of hazelnuts. Very soft and spreadable texture.

Description
hazelnut paste. It is a soft cream of beige colour with high spreadability and ready for use in confectionery and ice-creams.

Denomination
semifinished product for confectionery. Soft cream

Directions for use
it is ready for use

DETTAGLI PRODOTTO

Codice prodotto 01011061

ALLERGENI/CROSS CONTAMINAZIONI

Allergens



Soybeans



Milk



Nuts

INFO

Claims
Gluten free

Details
Ready-to-use creamy spread with a delicious flavour of milk and hazelnuts. Ideal for filling cakes, crepes, croissants and krapfens. To be used after baking. Compared to the classic Nocciolata, this version is marked by a light beige colour, typical of hazelnuts. Very soft and spreadable texture.

Description
hazelnut paste. It is a soft cream of beige colour with high spreadability and ready for use in confectionery and ice-creams.

Denomination
semifinished product for confectionery. Soft cream

Directions for use
it is ready for use