

# NOCCIOLATA EXTREME

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. Compared to the classic Nocciolata, this version is marked by a stronger flavour of cocoa and by the fact of keeping its soft consistency even at fridge temperature. In addition to Extreme and classic version, this product line also includes Nocciolata Bianca, with its delicious flavour of milk and hazelnuts, as well as Nocciolata Premium. Discover all of them!



## MODALITÀ D'USO



Filling



Flavouring

## DETTAGLI PRODOTTO

Codice prodotto 01010322

## ALLERGENI/CROSS CONTAMINAZIONI

Allergens



Soybeans



Milk



Nuts

## INFO

### Claims

Gluten free, Rich in hazelnuts and cocoa

### Details

**irca**  
GROUP

Extraordinary  
made simple.

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**Description**

cream with gianduia taste able to maintain its soft consistency also at fridge temperatures

**Denomination**

semifinished product for confectionery use

**Directions for use**

the product is ready for use.



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