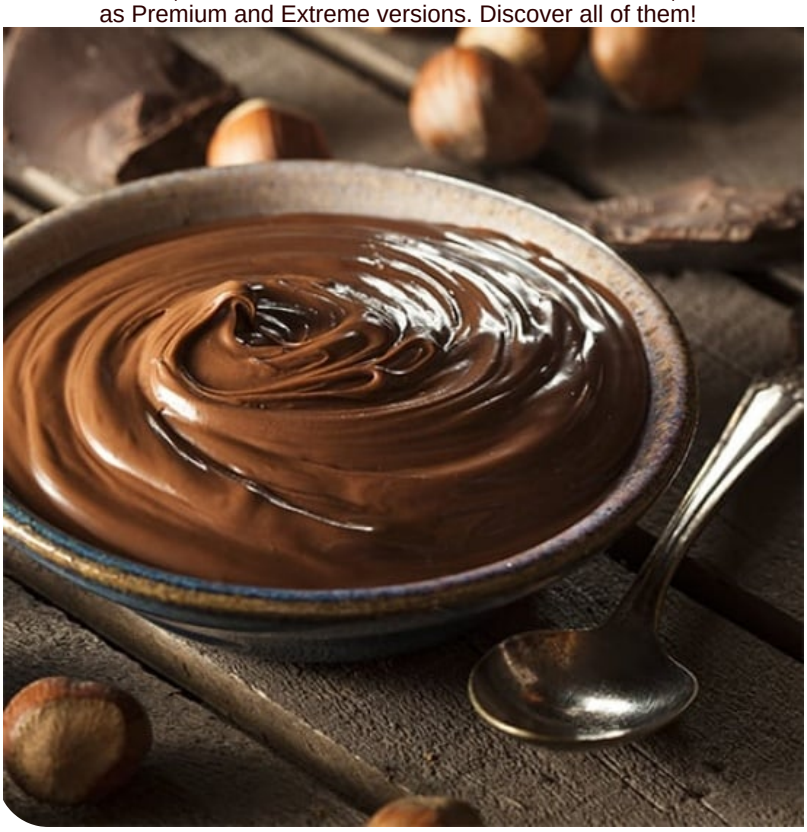
NOCCIOLATA INDUSTRY

PASTRY NOCCIOLATA

Ready-to-use gianduia flavoured creamy spread. Ideal for filling cakes, crepes, croissants and krapfens. To be used after baking. 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 01010796

ALLERGENI/CROSS CONTAMINAZIONI

Allergens

Soybeans

irca GROUP Extraordinary made simple.



Milk



Nuts

INFO

Details
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Description
gianduia flavoured paste. It is a soft cream with high spreadability, particularly suitable for filling of pastry products after baking.

Denomination
spreadable cream. Semi-finished confectionery product.

DETTAGLI PRODOTTO

Codice prodotto 01010797

ALLERGENI/CROSS CONTAMINAZIONI

Allergens



Soybeans



Milk



Nuts

INFO

Details
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Description
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Denomination
spreadable cream. Semi-finished confectionery product.

DETTAGLI PRODOTTO

Codice prodotto 01010817

ALLERGENI/CROSS CONTAMINAZIONI

Allergens



Soybeans



Milk



Nuts

INFO

Details
Ready-to-use gianduia flavoured creamy spread. Ideal for filling cakes, crepes, croissants and krapfens. To be used after baking. 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
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Denomination
spreadable cream. Semi-finished confectionery product.

DETTAGLI PRODOTTO

Codice prodotto 01010940

ALLERGENI/CROSS CONTAMINAZIONI

Allergens



Soybeans



Milk



Nuts

INFO

Details
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