TOFFEE D'OR CARAMEL

PASTRY TOFFEE D'OR

Ready-to-use fine toffee creamy spread, prepared by cooking milk and sugar according to the traditional recipe.Highly versatile and suitable for any kind of application within your pastry operation, either before or after baking.Freeze-stable.



MODALITÀ D'USO

- Flavouring
- Covering
- Decoration
- Filling
- Pralines

DETTAGLI PRODOTTO

Codice prodotto 01030385

ALLERGENI/CROSS CONTAMINAZIONI

Allergens

irca GROUP Extraordinary made simple.



Milk

INFO

Claims
Long-life product

Details
Ready-to-use fine toffee creamy spread, prepared by cooking milk and sugar according to the traditional recipe. Highly versatile and suitable for any kind of application within your pastry operation, either before or after baking. Freeze-stable.

Description
Toffee/Caramel cream for decorations and filling of bakery products, pralines and ice-creams. Suitable for long shelf-life products.

Denomination
semifinished product for confectionery.

Directions for use
for aromatisation TOFFEE D'OR CARAMEL is ready to use.
For coatings warm it up into the microwave oven or in bain-marie at 50-55°C.