FRUTTIDOR ALBICOCCA

PASTRY FRUTTIDOR

Preparation made of diced apricot, suitable for filling operations either before or after baking. Highly resistant to cooking and freezing. Specially designed to preserve natural qualities of fruit and to prevent early browning. With up to 90% real fuit, Fruttidor line will provide your products with a unique and matchless taste. Explore the whole range of products.



MODALITÀ D'USO

- Cakes
- Small pastry
- Filling
- Tarts
- Cakes
- Small pastry
- Croissant

DETTAGLI PRODOTTO

Codice prodotto 01030420

ALLERGENI/CROSS CONTAMINAZIONI

For detailed product information (e.g. dietary suitability and certifications), please consult the technical data sheets or contact our team.
No allergens declared for this product.

INFO

Claims
70% of real apricot pieces.

Details
Preparation made of diced apricot, suitable for filling operations either before or after baking. Highly resistant to cooking and freezing. Specially designed to preserve natural qualities of fruit and to prevent early browning. Explore the whole range of products.

Description
fruit preparation based on apricot in pieces with baking and freezing stability.

Denomination
semifinished product for bakery uses.