

FRUTTIDOR PERA



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Preparation made of diced pear, 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.

Product details

COD 000118

Allergeni/cross contaminazioni

Modalità d'uso



Cakes



Small pastry



Filling



Tarts



Cakes



Small pastry



Croissant