

CONFETTURA ALBICOCCA

PASTRY BASE JAMS

Apricot jam with 35% real fruit. Its soft and spreadable texture makes it suitable for any type of application within your pastry operation, either before or after baking.



MODALITÀ D'USO



Filling

DETTAGLI PRODOTTO

Codice prodotto 01030220

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

With the 35% of real fruit, No flavourings, No preservatives, No colourings

Details

Apricot jam with 35% real fruit. Its soft and spreadable texture makes it suitable for any type of application within your pastry operation, either before or after baking.

Description

apricot jam suitable for filling tarts, croissants, fagottini and danish-pastries before baking

Denomination

apricot jam fruit used: 35 g / 100 g total sugars: 66 g / 100 g

irca
GROUP

Extraordinary
made simple.

Directions for use

the soft structure of the product allows its direct employment with pastry bags having right nozzle or with mechanical dosing machines. Do not mix or beat in planetary as this can cause negative effects on the oven stability.



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