

CONFETTURA EXTRA

ALBICOCCA

PASTRY EXTRA JAMS

Apricot jam in the extra version, with more than 40% real fruit. Only selected fruit, processed in order to preserve its natural taste. Its soft and spreadable texture makes it suitable for any type of application within your pastry operation, either before or after baking. Discover the whole range.



MODALITÀ D'USO



Filling

DETTAGLI PRODOTTO

Codice prodotto 01030275

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 45% of real fruit, No flavourings, No preservatives, No colourings

Details

Apricot jam in the extra version, with more than 40% real fruit. Only selected fruit, processed in order to preserve its natural taste. Its soft and spreadable texture makes it suitable for any type of application within your pastry operation, either before or after baking.

Description

oven resistant apricot extra jam.

Denomination

irca
GROUP

Extraordinary
made simple.

apricot extra jam. used pulp: 45 grams for 100 grams. total sugars: 60 grams for 100 grams.

Directions for use

the soft structure of the product allows the direct use with pastry bags or mechanical proportioners. The jam must be not mixed before using as this has a negative effect on oven stability.



Extraordinary
made simple.