CONFETTURA EXTRA CILIEGIE

PASTRY EXTRA JAMS

Cherry 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 01030277

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
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Description
dark cherry extra jam suitable for filling tarts, croissants, fagottini and danish pastries before baking.

Denomination
dark cherry extra jam. used pulp: 45 grams for 100 grams. total sugars: 60 grams for 100 grams.

Directions for use
the 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.