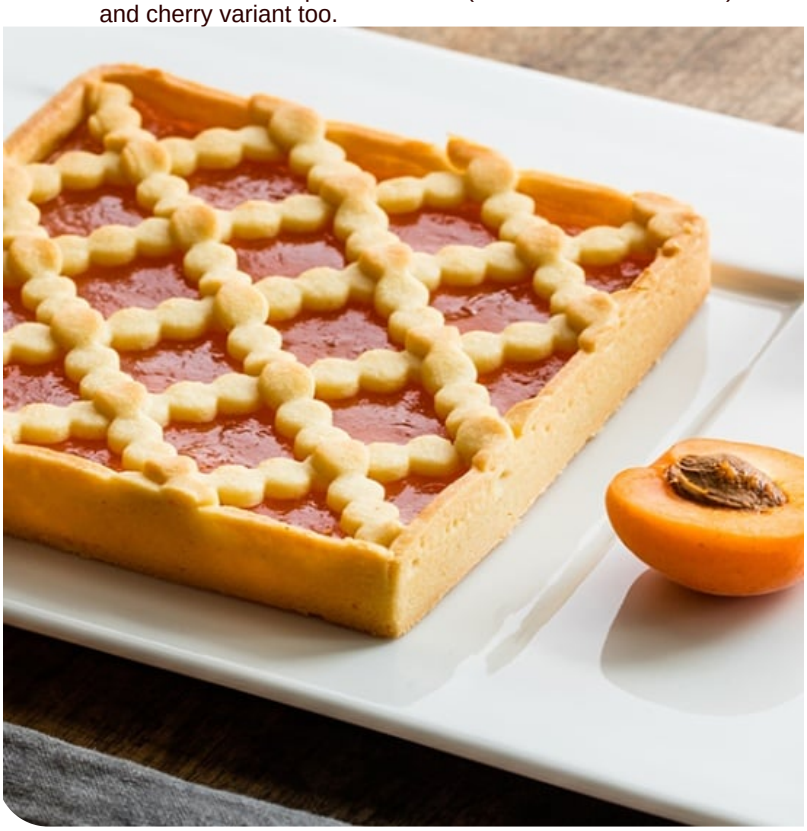
PASSATA ALBICOCCA

PASTRY PUREES - FRUIT

Carefully selected apricot puree. Due to its texture, it particularly suits before-baking croissant filling operation. Discover all other apricot versions (Dura, Dulcania and Oro) and cherry variant too.



MODALITÀ D'USO

Croissant **Tarts** **Filling**

DETTAGLI PRODOTTO

Codice prodotto 01030243

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

irca GROUP Extraordinary made simple.

Details
Carefully selected apricot puree. Due to its texture, it particularly suits before-baking croissant filling operation. Discover all other apricot versions (Dura, Dulcania and Oro) and cherry variant too.

Description
oven resistant apricot filling having spreadable consistency.

Denomination
semifinished product for confectionery

Directions for use
the soft structure of the product allows the direct use with sache a poches or mechanical proportioners. The filling must be not mixed before using as this has a negative effect on oven stability.

DETTAGLI PRODOTTO

Codice prodotto 01030287

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

Details
Carefully selected apricot puree. Due to its texture, it particularly suits before-baking croissant filling operation. Discover all other apricot versions (Dura, Dulcania and Oro) and cherry variant too.

Description
oven resistant apricot filling with a particularly hard structure

Denomination
semi-finished product for confectionery use

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.

DETTAGLI PRODOTTO

Codice prodotto 01030288

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

Details
Passata di albicocche da frutta accuratamente selezionata. Grazie alla sua consistenza, è particolarmente indicata per la farcitura ante forno di croissant. Scopri le varianti Albicocca Tipo Dura, Tipo Dulcania e Tipo Oro e la versione Ciliegia.

Description
passata d'albicocca resistente alla cottura in forno ed avente una struttura relativamente morbida.

Denomination
semilavorato per prodotti da forno fini.

Directions for use
la struttura morbida del prodotto ne consente l'utilizzo diretto tramite sacchetti con adeguata bocchetta o tramite dosatori meccanici. Si raccomanda di non procedere mai a trattamenti preliminari come la mescolazione o lo sbattimento in planetaria che avrebbero conseguenze negative sul comportamento in cottura.

DETTAGLI PRODOTTO

Codice prodotto 01030289

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

Details
Carefully selected apricot puree. Due to its texture, it particularly suits before-baking croissant filling operation. Discover all other apricot versions (Dura, Dulcania and Oro) and cherry variant too.

Description
oven resistant apricot filling having spreadable consistency.

Denomination
semifinished product for confectionery

Directions for use
the soft structure of the product allows the direct use with sache a poches or mechanical proportioners. The filling must be not mixed before using as this has a negative effect on oven stability.