

PASSATA ALBICOCCA

TIPO DULCANIA

PASTRY PUREES - FRUIT

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



MODALITÀ D'USO



Croissant



Tarts



Filling

DETTAGLI PRODOTTO

Codice prodotto 01030244

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

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Description

oven resistant apricot filling. PASSATA ALBICOCCA "DULCANIA" is suitable for all pastry applications.

Denomination

semifinished product for baked pastries

Directions for use

irca
GROUP

Extraordinary
made simple.

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



Extraordinary
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