

# PASSATA CILIEGIA TIPO

## DULCANIA

PASTRY PUREES - FRUIT

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



### MODALITÀ D'USO



Croissant



Tarts



Filling

### DETTAGLI PRODOTTO

Codice prodotto 01030269

### 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 cherry puree. Due to its texture, it particularly suits before-baking croissant filling operation. Discover also all apricot versions (classic, Dura, Dulcania and Oro).

#### Description

oven resistant cherry filling. PASSATA DI CILIEGIE ROSSE "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  
made simple.