

# PASTA NOCCIOLA

## STABILIZZATA

PASTRY PASTA NOCCIOLA (HAZELNUT PASTE)

Ready-to-use fine stabilized hazelnut paste, with intense flavour and colour, resulting from an accurate roasting of hazelnuts. Specially designed to prevent the rising of hazelnut oil to the surface, it is marked by a soft uniform consistency and it doesn't require any stirring.



### MODALITÀ D'USO



Flavouring

### DETTAGLI PRODOTTO

Codice prodotto 01020174

### ALLERGENI/CROSS CONTAMINAZIONI

Allergens



Nuts

### INFO

#### Claims

99.4% hazelnuts

#### Details

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#### Description

roasted hazelnut paste which has been stabilized against oiling out by addition of a very limited quantity of vegetable fat; it appears as a dark brown cream with extremely soft consistency.

**irca**  
GROUP

Extraordinary  
made simple.

**Denomination**

semifinished product for confectionery.

**Directions for use**

the product is ready to use.



Extraordinary  
made simple.