



FRUTTAMIA GEL

PASTRY

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Powder mix made from dried lemon juice. In pastry-making, it can be used to create sauce made from blended fruit or fruit purée, as well as to preserve fruit salad. You can also use FRUTTAMIA GEL to make a gelatin which can be combined with whole or chunky fruit and used as a delicious topping for ice cream and frozen yogurt.

Product details

COD 000490

Allergeni/cross contaminazioni

Cross-contaminations



Soybeans



Milk