NECTAR

PASTRY NECTAR

Invert sugar in paste form, with creamy texture, golden colour and typical aroma of honey. It is a good substitute for natural honey. When added to dough, even in small amount, it provides pastry products with an exquisite flavour and a long-lasting softness.



MODALITÀ D'USO

For detailed product information (e.g. dietary suitability and certifications), please consult the technical data sheets or contact our team.
No applications provided for this product.

DETTAGLI PRODOTTO

Codice prodotto 01030178

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

Denomination
sciroppo di zucchero invertito cristallizzato ed aromatizzato al miele. Sostanza secca 78 per cento in peso. Contenuto di zucchero invertito 90 per cento in peso su sostanza secca.