



IRCA CAO

PASTRY IRCA CAO

Fine paste rich in low-fat cocoa (50%), marked by a soft creamy texture that makes it perfect to replace cocoa powder and cocoa paste in many pastry recipes and in chocolate ice cream making. The excellent texture and consistency will help you to perfectly combine ingredients without ending up with lumps. It also avoids problems related to the melting point of cocoa butter.

Sugar-free

Product details

COD 000506

Allergeni/cross contaminazioni

Allergens



lecitina di soia

Cross-contaminations



Milk



Nuts