FLOMIX

PASTRY OTHER PASTRY MIXES

Powder mix with no hydrogenated fats, perfect to create Florentine, nut brittle and many other delicious pastry recipes.



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 01990544

ALLERGENI/CROSS CONTAMINAZIONI

Allergens

- **Soybeans**
- **Milk**

Cross-contaminations

- **Cereals**
- **Eggs**

irca GROUP Extraordinary made simple.

INFO

Description
instant mix in powder for the preparation of Florentines and crunchies. Without hydrogenated vegetable fats.

Denomination
semifinished product for bakery uses.

Directions for use
basic recipe for a 60x40 cm tray.
FLOMIX 600 g
ALMONDS, sliced 300 g
Dry mix FLOMIX and almonds, then place the mixture directly into the proper rings or on tray with oven resistant paper. Bake at 200°C for 7-10 minutes.

DETTAGLI PRODOTTO

Codice prodotto 01990547

ALLERGENI/CROSS CONTAMINAZIONI

Allergens



Soybeans



Milk

Cross-contaminations



Cereals



Eggs

INFO

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instant mix in powder for the preparation of Florentines and crunchies. Without hydrogenated vegetable fats.

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