

# 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

## 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

**irca**  
GROUP

Extraordinary  
made simple.

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

### 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.



Extraordinary  
made simple.