



PERSIGOLD

PASTRY

OTHER ALMOND BASED PRODUCTS FOR BAKING

Concentrate paste made with apricot kernels (54%), the ideal for baked pastry products. Marked by a mild amaretto (bitter almond) flavour, it lends itself to the creation of many pastry specialties, such as Ricciarelli, soft amaretti, Petits Fours.

Product details

COD 000631

Allergeni/cross contaminazioni

Allergens



armelline

Cross-contaminations



Soybeans

SO₂

Sulphur