CHOCOCREAM CARAMEL FLEUR DE SEL

PASTRY CHOCOCREAM

Ready-to-use caramel creamy with a soft consistency. The product contains caramalized sugar and fleur de sel that gives a slightly salty but soft and very pleasant taste on the palate.
Highly versatile, meant to be used for after-baking filling operations. Excellent results even when used to flavour creams and liquid cream too.
It has an ideal structure for use with sac a poche.
Ready to use, being anhydrous it does not moisten the products in which it is inserted.
Resistant to freezing.
It does not contain hydrogenated fats.



MODALITÀ D'USO

Brioche

Croissant

Soft nougat

DETTAGLI PRODOTTO

Codice prodotto 01011962

irca GROUP Extraordinary made simple.

ALLERGENI/CROSS CONTAMINAZIONI

Allergens



Soybeans



Milk

Cross-contaminations



Nuts

INFO

Advantages
It has an ideal structure for use with sac a poche.
Ready to use, being anhydrous it does not moisten the products in which it is inserted.
Resistant to freezing.

Claims
No hydrogenated fats.
Only natural flavors.

Details
Ready-to-use caramel creamy with a soft consistency. The product contains caramalized sugar and fleur de sel that gives a slightly salty but soft and very pleasant taste on the palate.
Highly versatile, meant to be used for after-baking filling operations. Excellent results even when used to flavour creams and liquid cream too.

Description
caramel flavoured cream with fluer de sel to be used after baking as filling for croissant, "fagottini" and brioches.

Denomination
spreadable cream. Semifinished product for pastry.

Directions for use
ready to use product.