NOBEL PISTACCHIO

CHOCOLATE PACKAGED COMPOUND - NOBEL

First quality compound with pistache, perfect for coating and decorations, as well as to create moulded subjects.
It wins all pastry chefs over with its low melting point and optimal snap effect. It maintains a high gloss over time without requiring any tempering.
Practical and quick to use, it does not require any tempering.
The high fluidity of the product allows to realize very thin covers.
Ideal to realize chocolate shavings.



MODALITÀ D'USO

Covering

Decoration

Modelling

Chocolate curls **Chocolate curls**

DETTAGLI PRODOTTO

Codice prodotto 01982762

ALLERGENI/CROSS CONTAMINAZIONI

Allergens


Soybeans


Milk


Nuts

INFO

Description
compound coating with pistachio.

Denomination
compound coating. Semi-finished product for pastry.