



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.

Product details

COD 000774