

# CHOCOCREAM MILK & COCOA

PASTRY CHOCOCREAM

Anhydrous milk chocolate flavoured cream, ideal for the post-baking filling of leavened products, shortbread and puff pastry.

It does not moisten the products in which it is inserted and allows them to be stored at room temperature.

With a soft and creamy structure, full and round taste, it is suitable for flavouring creams and liquid cream too.

Ready to use.

It does not moisten the products in which it is inserted.

It has an ideal structure for use with sac a poche.

Resistant to freezing.



## MODALITÀ D'USO



Flavouring



Filling

## DETTAGLI PRODOTTO

Codice prodotto 01010017

## ALLERGENI/CROSS CONTAMINAZIONI

Allergens



Soybeans



Milk

Cross-contaminations



Nuts

## INFO

### Advantages

Ready to use.

It does not moisten the products in which it is inserted.

It has an ideal structure for use with sac a poche.

Resistant to freezing.

### Claims

**irca**  
GROUP

Extraordinary  
made simple.

Gluten free.

**Details**

Anhydrous milk chocolate-flavoured cream, perfect for post-baking filling of leavened products, shortcrust and puff pastry.

It maintains the texture of finished products without adding moisture, ensuring excellent shelf stability at room temperature.

With its smooth, creamy texture and rich, rounded flavour, it's also ideal for flavouring custards and whipped cream.

**Description**

fine paste based on whole milk and fat reduced cocoa powder. CHOCOCREAM MILK & COCOA has a soft and spreadable consistency which makes it particularly suitable to be used as filling for croissant, "fagottini" and brioches.

**Denomination**

spreadable cream. Semifinished product for pastry.

**Directions for use**

ready to use product.



Extraordinary  
made simple.