JOYPASTE PESTO DI PISTACCHIO

GELATO JOYPASTE

Pure pistachio paste with grains of selected, shelled and toasted pistachios, ideal for the flavoring of artisanal ice creams, basic pastry and chocolate preparations.
It is characterized by a coarser structure, and by an intense and rich flavor given by the addition of salt which enhances the sweet taste of pistachios.
Our Joypaste Pesto di Mandorla, Joypaste Pesto di Pistacchio and Joypaste Pesto di Nocciola Italia raw pastes are born from the selection of the best raw materials and meticulous manufacturing processes, designed to enhance the delicacy and authenticity of the natural flavor of nuts. ***For True Taste Seekers.***
Ideal for ice cream with a balanced, refined and genuine taste.
Note
- The recommended dosage for the preparation of ice cream is 100-150g per kg of white base.
- In the packaging, fat-based flavoring pastes tend to separate the dry part from the fat part. Therefore, it is important to mix them thoroughly before each use.
Claim

- With selected and toasted pistachios

Benefits

- Versatile for your ice cream and pastry creations



irca GROUP Extraordinary made simple.

MODALITÀ D'USO

 **Flavouring**

 **Ice cream**

DETTAGLI PRODOTTO

Codice prodotto 01960005

ALLERGENI/CROSS CONTAMINAZIONI

Allergens

 **Nuts**

INFO

Advantages

- Versatile for your ice cream and pastry creations

Claims

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Details
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Description
Semi finished product with grainy look and texture, intense taste based on selected pistachios, deshelled and toasted, with added salt, ideal for aromazitazion of ice cream and pastry products.

Denomination
Deshelled, toastet and refined pistachio, with added salt.

Directions for use
In ice cream applications, we suggest a dosage of:
100 - 150 g per kg of white base.
In pastry applications, we suggest a dosage of:
100 - 150 g per kg of basic preparations.