

# 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

#### MODALITÀ D'USO



Flavouring



Ice cream

#### DETTAGLI PRODOTTO

Codice prodotto 01960005

#### ALLERGENI/CROSS CONTAMINAZIONI



**irca**  
GROUP

Extraordinary  
made simple.

## 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 aromatization 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.



**Extraordinary  
made simple.**