JOYPASTE PISTACCHIO GRAN RISERVA

GELATO JOYPASTE

Pure pistachio paste that results from the careful selection of precious roasted and finely chopped pistachios.
Perfect for conferring an enveloping and intense flavor to artisanal milk-based gelatos, and to basic pastry and chocolate preparations.
It is characterized by an intense enveloping taste and by savory notes on the palate.

Notes

- The recommended dosage both for gelato and basic pastry preparation is 100-150g per kg of mixture.
- In packaging, fat-based flavoring pastes tend to separate the dry part from the fat part, so it is important to mix them thoroughly before each use.

Packaging
2.5 kg buckets
Main benefits

- Versatile for your ice cream and pastry creations

Claim

- 100% shelled and roasted pistachios



irca GROUP Extraordinary made simple.

MODALITÀ D'USO



Flavouring



Ice cream

DETTAGLI PRODOTTO

Codice prodotto 01960019

ALLERGENI/CROSS CONTAMINAZIONI

Allergens



Nuts

INFO

Description
pure pistachio paste roasted and finely ground, ideal for the preparation of ice cream and pastry products.

Denomination
semifinished product

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.