

# CUKICREAM CACAO

PASTRY CUKICREAM

Ready-to-use low fat cocoa creamy spread, ideal for filling your shortcrust pastry and puff pastry creations. To be used before baking. Long lasting creamy texture, high performances throughout freezing. Different available flavours: chocolate, gianduia, almond, hazelnut and pistachio.



## MODALITÀ D'USO



Filling

## DETTAGLI PRODOTTO

Codice prodotto 01010183

## ALLERGENI/CROSS CONTAMINAZIONI

Allergens



Soybeans



Milk



Nuts

## INFO

### Claims

22% chocolate

### Details

**irca**  
GROUP

Extraordinary  
made simple.

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**Descrizione**

spreadable low-fat cocoa cream suitable for filling of biscuits, croissants, fagottini and tarts before baking.

**Denomination**

spreadable cream. Semifinished confectionery product.

**DETTAGLI PRODOTTO**

Codice prodotto 01010184

**ALLERGENI/CROSS CONTAMINAZIONI**

Allergens



Soybeans



Milk



Nuts

**INFO****Claims**

22% chocolate

**Details**

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