

# CUKICREAM GIANDUIA

PASTRY CUKICREAM

Ready-to-use gianduia 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, almond, hazelnut and pistachio.



## MODALITÀ D'USO



Filling

## DETTAGLI PRODOTTO

Codice prodotto 01011399

## ALLERGENI/CROSS CONTAMINAZIONI

Allergens



Soybeans



Milk



Nuts

## INFO

### Claims

30% gianduia chocolate, Palm oil free

### Details

**irca**  
GROUP

Extraordinary  
made simple.

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

**Descrizione**

paste with gianduia nut chocolate for filling of short pastries and biscuits before baking.

**Denomination**

spreadable cream. Semi-finished confectionery product.

**DETTAGLI PRODOTTO**

Codice prodotto 01010195

**ALLERGENI/CROSS CONTAMINAZIONI**

Allergens



**Soybeans**



**Milk**



**Nuts**

**INFO****Claims**

10% real hazelnuts

**Details**

Ready-to-use gianduia 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, almond, hazelnut, pistachio and even palm oil free gianduia.

**Descrizione**

gianduia flavoured paste for filling of short pastries and biscuits before baking.

**Denomination**

spreadable cream. Semifinished confectionery product.

**DETTAGLI PRODOTTO**

Codice prodotto 01010407

**ALLERGENI/CROSS CONTAMINAZIONI**

Allergens



**Soybeans**



**Extraordinary  
made simple.**



Milk



Nuts

## INFO

### Claims

10% real hazelnuts

### Details

Ready-to-use gianduia 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, almond, hazelnut, pistachio and even palm oil free gianduia.

### Descrizione

gianduia flavoured paste for filling of short pastries and biscuits before baking.

### Denomination

spreadable cream. Semifinished confectionery product.