

NOUGATY GIANDUIA

PASTRY NOUGATY

Ready-to-use gianduia creamy spread, specifically designed and suitable for before-baking filling operations. Excellent heat-resistant product, choose Nougaty to make delicious and outstanding baked goods. Freeze-stable. Have a look at Cukicream and Chocobake lines of products to discover all our range of before-baking filling spreads.



MODALITÀ D'USO



Filling

DETTAGLI PRODOTTO

Codice prodotto 01010722

ALLERGENI/CROSS CONTAMINAZIONI

Allergens



Soybeans



Milk



Nuts

INFO

Details

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Descrizione

irca
GROUP

Extraordinary
made simple.

gianduja flavoured paste for filling leavened products (pain au chocolat, croissant, fagottino) before baking.

Denomination

spreadable cream. Semifinished confectionery product.

DETTAGLI PRODOTTO

Codice prodotto 01010854

ALLERGENI/CROSS CONTAMINAZIONI

Allergens



Soybeans



Milk



Nuts

INFO

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