

CHOCOCREAM DARK

PASTRY CHOCOCREAM

Ready-to-use dark chocolate creamy spread with a soft consistency. Highly versatile, meant to be used for after-baking filling operations. Excellent results even when used to flavour creams and liquid cream too. The range of products includes white, dark, pistachio and palm oil free white variants.



MODALITÀ D'USO



Croissant



Brioche



Soft nougat

DETTAGLI PRODOTTO

Codice prodotto 01011028

ALLERGENI/CROSS CONTAMINAZIONI

Allergens



Soybeans



Milk

Cross-contaminations



Nuts

INFO

Details

Ready-to-use dark chocolate creamy spread with a soft consistency. Highly versatile, meant to be used for after-baking filling operations. Excellent results even when used to flavour creams and liquid cream too. Discover also pistachio, white and palm oil free white variants.

Descrizione

fine dark paste suitable to be used after baking as filling for croissant, "fagottini" and brioche.

irca
GROUP

Extraordinary
made simple.

Denomination

spreadable cream. Semifinished product for pastry.

Directions for use

ready to use product.

DETTAGLI PRODOTTO

Codice prodotto 01011671

ALLERGENI/CROSS CONTAMINAZIONI

Allergens



Soybeans



Milk

Cross-contaminations



Nuts

INFO**Details**

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