

# NOCCIOLATA BIANCA

PASTRY NOCCIOLATA

Ready-to-use creamy spread with a delicious flavour of milk and hazelnuts. Ideal for filling cakes, crepes, croissants and krapfens. To be used after baking. Compared to the classic Nocciolata, this version is marked by a light beige colour, typical of hazelnuts. Very soft and spreadable texture. In addition to Nocciolata Bianca and to the classic version, this product line also includes Premium and Extreme version. Discover all of them!



## MODALITÀ D'USO



Filling



Flavouring

## DETTAGLI PRODOTTO

Codice prodotto 01010708

## ALLERGENI/CROSS CONTAMINAZIONI

For detailed product information (e.g. dietary suitability and certifications), please consult the technical data sheets or [contact our team](#).

No allergens declared for this product.

## INFO

### Claims

Gluten free

### Details

Ready-to-use creamy spread with a delicious flavour of milk and hazelnuts. Ideal for filling cakes, crepes, croissants and krapfens. To be used after baking. Compared to the classic Nocciolata, this version is marked by a light beige colour, typical of hazelnuts. Very soft and spreadable texture.

### Descrizione

hazelnut paste. It is a soft cream of beige colour with high spreadability and ready for use in confectionery and ice-creams.

**irca**  
GROUP

Extraordinary  
made simple.

**Denomination**

semifinished product for confectionery. Soft cream

**Directions for use**

it is ready for use

**DETTAGLI PRODOTTO**

Codice prodotto 01010755

**ALLERGENI/CROSS CONTAMINAZIONI**

Allergens



**Soybeans**



**Milk**



**Nuts**

**INFO****Claims**

Gluten free

**Details**

Ready-to-use creamy spread with a delicious flavour of milk and hazelnuts. Ideal for filling cakes, crepes, croissants and krapfens. To be used after baking. Compared to the classic Nocciolata, this version is marked by a light beige colour, typical of hazelnuts. Very soft and spreadable texture.

**Descrizione**

hazelnut paste. It is a soft cream of beige colour with high spreadability and ready for use in confectionery and ice-creams.

**Denomination**

semifinished product for confectionery. Soft cream

**Directions for use**

it is ready for use

**DETTAGLI PRODOTTO**

Codice prodotto 01011061

**ALLERGENI/CROSS CONTAMINAZIONI**

Allergens



**Extraordinary  
made simple.**



Soybeans



Milk



Nuts

## INFO

### Claims

Gluten free

### Details

Ready-to-use creamy spread with a delicious flavour of milk and hazelnuts. Ideal for filling cakes, crepes, croissants and krapfens. To be used after baking. Compared to the classic Nocciolata, this version is marked by a light beige colour, typical of hazelnuts. Very soft and spreadable texture.

### Descrizione

hazelnut paste. It is a soft cream of beige colour with high spreadability and ready for use in confectionery and ice-creams.

### Denomination

semifinished product for confectionery. Soft cream

### Directions for use

it is ready for use