

# TOFFEE D'OR CARAMEL

PASTRY TOFFEE D'OR

Ready-to-use fine toffee creamy spread, prepared by cooking milk and sugar according to the traditional recipe. Highly versatile and suitable for any kind of application within your pastry operation, either before or after baking. Freeze-stable.



## MODALITÀ D'USO



Flavouring



Filling



Covering



Pralines



Decoration

## DETTAGLI PRODOTTO

Codice prodotto 01030385

## ALLERGENI/CROSS CONTAMINAZIONI

Allergens



Milk

## INFO

### Claims

Long-life product

### Details

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**irca**  
GROUP

Extraordinary  
made simple.

**Descrizione**

Toffee/Caramel cream for decorations and filling of bakery products, pralines and ice-creams. Suitable for long shelf-life products.

**Denomination**

semifinished product for confectionery.

**Directions for use**

for aromatisation TOFFEE D'OR CARMEL is ready to use.

For coatings warm it up into the microwave oven or in bain-marie at 50-55°C.



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