

# PASSATA ALBICOCCA

PASTRY PUREES - FRUIT

Carefully selected apricot puree. Due to its texture, it particularly suits before-baking croissant filling operation. Discover all other apricot versions (Dura, Dulcania and Oro) and cherry variant too.



## MODALITÀ D'USO



Croissant



Tarts



Filling

## DETTAGLI PRODOTTO

Codice prodotto 01030243

## 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

### Details

Carefully selected apricot puree. Due to its texture, it particularly suits before-baking croissant filling operation. Discover all other apricot versions (Dura, Dulcania and Oro) and cherry variant too.

### Descrizione

oven resistant apricot filling having spreadable consistency.

### Denomination

semifinished product for confectionery

### Directions for use

**irca**  
GROUP

Extraordinary  
made simple.

the soft structure of the product allows the direct use with sachet or mechanical proportioners. The filling must be not mixed before using as this has a negative effect on oven stability.

## DETTAGLI PRODOTTO

Codice prodotto 01030287

## 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

### Details

Carefully selected apricot puree. Due to its texture, it particularly suits before-baking croissant filling operation. Discover all other apricot versions (Dura, Dulcania and Oro) and cherry variant too.

### Descrizione

oven resistant apricot filling with a particularly hard structure

### Denomination

semi-finished product for confectionery use

### Directions for use

the structure of the product allows its direct employment with pastry bags having right nozzle or with mechanical dosing machines. Do not mix or beat in planetary as this can cause negative effects on the oven stability.

## DETTAGLI PRODOTTO

Codice prodotto 01030289

## 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

### Details

Carefully selected apricot puree. Due to its texture, it particularly suits before-baking croissant filling operation. Discover all other apricot versions (Dura, Dulcania and Oro) and cherry variant too.

### Descrizione

oven resistant apricot filling having spreadable consistency.

### Denomination

semifinished product for confectionery

### Directions for use



Extraordinary  
made simple.

the soft structure of the product allows the direct use with sachet or mechanical proportioners. The filling must be not mixed before using as this has a negative effect on oven stability.



Extraordinary  
made simple.