

PASTA NOCCIOLA

STABILIZZATA

PASTRY PASTA NOCCIOLA (HAZELNUT PASTE)

Ready-to-use fine stabilized hazelnut paste, with intense flavour and colour, resulting from an accurate roasting of hazelnuts. Specially designed to prevent the rising of hazelnut oil to the surface, it is marked by a soft uniform consistency and it doesn't require any stirring.



MODALITÀ D'USO



Flavouring

DETTAGLI PRODOTTO

Codice prodotto 01020174

ALLERGENI/CROSS CONTAMINAZIONI

Allergens



Nuts

INFO

Claims

99.4% hazelnuts

Details

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Descrizione

roasted hazelnut paste which has been stabilized against oiling out by addition of a very limited quantity of vegetable fat; it appears as a dark brown cream with extremely soft consistency.

irca
GROUP

Extraordinary
made simple.

Denomination

semifinished product for confectionery.

Directions for use

the product is ready to use.



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