

# MIRABELLA WHITE

PASTRY MIRABELLA

Excellent white chocolate flavoured creamy spread, the ideal for covering cakes and for frosting choux and donuts. Thanks to its special composition, it is perfectly suited for filling choco bon bons, as well as for flavouring cream, custard and buttercream. Also available in white chocolate version.



## MODALITÀ D'USO

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

No applications provided for this product.

## DETTAGLI PRODOTTO

Codice prodotto 01010976

## ALLERGENI/CROSS CONTAMINAZIONI

Allergens



Soybeans



Milk

Cross-contaminations



Nuts

## INFO

### Descrizione

white cream for pastry products coating.

### Denomination

semifinished confectionery product.

### Directions for use

heat in bain-marie or in microwaves oven at 45°C, stir well and use directly as coating.

**irca**  
GROUP

Extraordinary  
made simple.

## DETTAGLI PRODOTTO

Codice prodotto 01010991

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