

# CHOCOCREAM CARAMEL

## FLEUR DE SEL

PASTRY CHOCOCREAM

Ready-to-use caramel creamy with a soft consistency. The product contains caramelized sugar and fleur de sel that gives a slightly salty but soft and very pleasant taste on the palate.

Highly versatile, meant to be used for after-baking filling operations. Excellent results even when used to flavour creams and liquid cream too.

It has an ideal structure for use with sac a poche.

Ready to use, being anhydrous it does not moisten the products in which it is inserted.

Resistant to freezing.

It does not contain hydrogenated fats.



### MODALITÀ D'USO



Brioche



Croissant



Soft nougat

### DETTAGLI PRODOTTO

Codice prodotto 01011962

### ALLERGENI/CROSS CONTAMINAZIONI

Allergens



Soybeans



Milk

Cross-contaminations



Nuts

### INFO

#### Advantages

It has an ideal structure for use with sac a poche.

Ready to use, being anhydrous it does not moisten the products in which it is inserted.

Resistant to freezing.

#### Claims

No hydrogenated fats.

Only natural flavors.

**irca**  
GROUP

Extraordinary  
made simple.

**Details**

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**Descrizione**

caramel flavoured cream with fluer de sel to be used after baking as filling for croissant, "fagottini" and brioches.

**Denomination**

spreadable cream. Semifinished product for pastry.

**Directions for use**

ready to use product.



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