

CHOCOCREAM CRUNCHY CACAO & NOCCIOLE

PASTRY CHOCOCREAM

Anhydrous gianduja-flavoured cream with crunchy cocoa biscuit grains and chopped hazelnuts.

Perfect for post-baking filling of leavened products, shortcrust and puff pastry.

Its inclusions are designed to stay crisp over time and ensure easy piping.

With a rich, rounded flavour, this cream enhances your pastry creations with a delightful contrast of textures.

Ready to use.

It does not moisten the products in which it is inserted.

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

With cocoa biscuits grains and chopped hazelnuts.

Resistant to freezing.

No hydrogenated fats.

Gluten free.



MODALITÀ D'USO



Filling

DETTAGLI PRODOTTO

Codice prodotto 01010030

ALLERGENI/CROSS CONTAMINAZIONI

Allergens



Soybeans



Nuts

Cross-contaminations



Eggs



Milk

INFO

Advantages

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GROUP

Extraordinary
made simple.

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Claims

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Details

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Descrizione

gianduia flavoured cream with crunchy chopped hazelnuts and crumbled biscuits to be used after baking as filling for croissant, "fagottini" and brioches.

Denomination

spreadable cream. Semifinished product for pastry.



Extraordinary
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