

# CARAMELO DE TOFFEE

## D'OR

PASTRY TOFFEE D'OR

Crema de caramelo fina lista para usar, preparada cocinando leche y azúcar según la receta tradicional. Muy versátil y apta para cualquier tipo de aplicación en pastelería, ya sea antes o después del horneado. Se puede congelar.



### MODALITÀ D'USO



Flavouring



Filling



Covering



Pralines



Decoration

### DETTAGLI PRODOTTO

Codice prodotto 01030385

### ALLERGENI/CROSS CONTAMINAZIONI

Allergens



Leche

### INFO

#### Claims

Long-life product

#### Detalles

Ready-to-use fine toffee creamy spread, prepared by cooking milk and sugar according to the traditional recipe. Highly versatile and suitable for any kind of application within your pastry operation, either before or after baking. Freeze-stable.

**irca**  
GROUP

Extraordinary  
made simple.

**Descripción**

Toffee/Caramel cream for decorations and filling of bakery products, pralines and ice-creams. Suitable for long shelf-life products.

**Denomination**

semifinished product for confectionery.

**Directions for use**

for aromatisation TOFFEE D'OR CAMEL is ready to use.

For coatings warm it up into the microwave oven or in bain-marie at 50-55°C.



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