

TOFFEE D'OR CARAMEL

PASTRY TOFFEE D'OR

Pâte à tartiner crémeuse au caramel fin prête à l'emploi, préparée en cuisant du lait et du sucre selon la recette traditionnelle. Très polyvalente et adaptée à toutes les applications en pâtisserie, avant ou après cuisson. Résiste à la congélation.



MODALITÀ D'USO



Flavouring



Covering



Decoration



Filling



Pralines

DETTAGLI PRODOTTO

Codice prodotto 01030385

ALLERGENI/CROSS CONTAMINAZIONI

Allergens



Lait

INFO

Claims

Long-life product

Détails

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.

Description

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 CARMEL 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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