

FRUTTIDOR MELA 3.3

Preparation made of diced apple, suitable for filling operations either before or after baking. Highly resistant to cooking and freezing. Specially designed to preserve natural qualities of fruit and to prevent early browning. With up to 90% real fuit, Fruttidor line will provide your products with a unique and matchless taste. Explore the whole range of products.

PRODUCT DETAILS

COD 01030418

CLAIMS

90% of real apple pieces.

DIRECTIONS FOR USE

TECHNICAL DENOMINATION

semifinished product for bakery uses.

