



FRUTTIDOR PERA 3.3

Preparation made of diced pear, 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 fruit, Fruttidor line will provide your products with a unique and matchless taste. Explore the whole range of products.

PRODUCT DETAILS

COD 01030411

CLAIMS

85% of real pear pieces.

DIRECTIONS FOR USE

TECHNICAL DENOMINATION

semifinished product for bakery uses.