



PASTA GIANDUIA 5

Gianduja chocolate concentrate paste (with the 43% of gianduja), very useful in pastry and ice cream making. Perfect for flavouring, filling and artisanal ice cream making.

PRODUCT DETAILS

COD 01010928

CLAIMS

ALLERGENS / CONTAMINATIONS

ALLERGENS



CONTAMINATIONS



DIRECTIONS FOR USE

PASTA GIANDUIA is a ready to use paste.

FOR ICE-CREAM APPLICATIONS:

80-100 gr of PASTA GIANDUIA each 1000 gr of basic mixture.

Oiling out on the surface may occur if the product is stored at warmer temperature; in this case it is necessary to carefully mix before using.

TECHNICAL DENOMINATION

semifinished product for pastry and ice cream preparation.