



PASTA NOCCIOLA STABILIZZATA 5

Ready-to-use fine stabilized hazelnut paste, with intense flavour and colour, resulting from an accurate roasting of hazelnuts. Specially designed to prevent the rising of hazelnut oil to the surface, it is marked by a soft uniform consistency and it doesn't require any stirring.

PRODUCT DETAILS

COD 01020174

CLAIMS

99.4% hazelnuts

DIRECTIONS FOR USE

the product is ready to use.

TECHNICAL DENOMINATION

semifinished product for confectionery.

ALLERGENS / CONTAMINATIONS

ALLERGENS



CONTAMINATIONS

