



CONFETTURA EXTRA DI CILIEGIE 6

Cherry jam in the extra version, with more than 40% real fruit. Only selected fruit, processed in order to preserve its natural taste. Its soft and spreadable texture makes it suitable for any type of application within your pastry operation, either before or after baking. Discover the whole range.

PRODUCT DETAILS

COD 01030277

CLAIMS

With the 45% of real fruit
No flavourings
No preservatives
No colourings

DIRECTIONS FOR USE

the structure of the product allows its direct employment with pastry bags having right nozzle or with mechanical dosing machines. Do not mix or beat in planetary as this can cause negative effects on the oven stability.

TECHNICAL DENOMINATION

dark cherry extra jam. used pulp: 45 grams for 100 grams. total sugars: 60 grams for 100 grams.