



COVERDECOR PISTACCHIO 3

White chocolate frosting for donuts, eclair, cream puffs, cakes and other baked goods. It maintains its glossy shine even throughout freezing. At room temperature it doesn't stick and has a plastic consistency which avoids crackings.

PRODUCT DETAILS

COD 01011541

CLAIMS

20% white chocolate and 5% pistachios

Gluten free

Palm oil free

Lauric fats free

DIRECTIONS FOR USE

COATINGS:

heat COVERDECOR PISTACCHIO to a temperature of 48-50°C in a bain-marie or microwave oven (400-500W) and stir.

Dip the sweets at room temperature in the melted cream, put them on a tray and let the coating harden.

TECHNICAL DENOMINATION

pistachio coating with white chocolate. Semi-finished product for confectionery use.

ALLERGENS / CONTAMINATIONS

ALLERGENS



CONTAMINATIONS

