



JOYPASTE PESTO DI PISTACCHIO 6 (6X1)

Pure pistachio paste with grains of selected, shelled and toasted pistachios, ideal for the flavoring of artisanal ice creams, basic pastry and chocolate preparations.

It is characterized by a coarser structure, and by an intense and rich flavor given by the addition of salt which enhances the sweet taste of pistachios.

Note

- The recommended dosage for the preparation of ice cream is 100-150g per kg of white base.
- In the packaging, fat-based flavoring pastes tend to separate the dry part from the fat part. Therefore, it is important to mix them thoroughly before each use.

PRODUCT DETAILS

COD 01960005

CLAIMS

- With selected and toasted pistachios

DIRECTIONS FOR USE

In ice cream applications, we suggest a dosage of:
100 - 150 g per kg of white base.

In pastry applications, we suggest a dosage of:
100 - 150 g per kg of basic preparations.

TECHNICAL DENOMINATION

Deshelled, toastet and refined pistachio, with added salt.

ALLERGENS / CONTAMINATIONS

ALLERGENS



CONTAMINATIONS

