

## **JOYPASTE ZABAIONE TRADITION 7.2**

Zabaglione flavouring paste, with the typical taste of Italian traditional sweet creamy dessert made from eggs and Marsala wine. Tradition version is made from sugar instead of inverted sugar syrup. Joypaste: cream and fruit flavours, either classical or in line with latest market trends, perfect to unleash your creativity. Discover the whole range of products.

PRODUCT DETAILS

COD 01100291

CLAIMS

Gluten free

## **DIRECTIONS FOR USE**

CONFECTIONERY APPLICATIONS 80-120 g of JOYPASTE ZABAIONE TRADITION each 1.000 grams of custard cream, butter cream, chantilly, fresh cream, etc. ICE CREAMS 80-120 g of JOYPASTE ZABAIONE TRADITION for 1 kg of white base.

## **TECHNICAL DENOMINATION**

semifinished product for confectionery and ice creams.

**ALLERGENS / CONTAMINATIONS** 

ALLERGENS



