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| Code: | 09-201 (Hazelnut) – 09-202 (Nougat) | Pcs/Box: | 1 box |
| | 09-204 (Zabaglione) – 09-205 (Amaretto) | | (2 cans x 1 kg each) |
| Format: | 1/1 | Portions: | 100g/l |
| | Plastic Can | | |
| Net weight: | 1000g / can | MPT: | 36 months |

Flavour Assortment

Hazelnut, nougat, gianduja, pistachio, zabaglione, amaretto.

Organoleptic Characteristics

Colour: typical for each product.

Taste: this product is an extremely strong concentrate of taste and therefore it is not suitable for the consumption as it is without previous processing.

Look: thick and compact cream.

Instructions for Preservation

Store the cans in a cool, dry place, far from heat. Close the package carefully after every use and eat rapidly. Drawings should be made with clean instruments, in order to avoid cross-contaminations.

Nature and Characteristics of the Product

The creams in the proposed flavours are double concentrated and mixed with selected ingredients in order to obtain an ideal product to use as a basis for the preparation of mousses, semifreddos, panna cotta and ice-creams.

Why buy this product?

The “doppie creme” are cream seasonings that should be used for the realization of mousses, semifreddos, ice-creams, and panna cotta. Their taste and concentration make them a first quality product, probably the best available on the market today. We suggest to follow the instructions and the dosage indicated on the package. This product can be stored at a room temperature even after opening, thanks to its high content of sugars that allow a perfect conservation.

Concerned Customers

The target premises are doubtlessly restaurants, pizzerias, inns, and all those premises producing home desserts, mousses and sweets.

Way to use

This product is ideal for the production of ice-creams, desserts, mousses or as a completion of panna-cotta. You only need to blend it to the chosen basis, using 100 g per kilo or liter of processed product.

