

## Strawberries Topping



<b>Code:</b>	09-304		<b>Pcs/Box:</b>	6
<b>Format:</b>	1/1	Plastic Bottle	<b>Portions:</b>	depending on use
<b>Net weight:</b>	1000g		<b>MPT:</b>	36 months

### Main Ingredients

Glucose syrup, strawberries juice, sugar, water.

### Organoleptic Characteristics

**Colour:** red.

**Flavour:** typical of strawberry.

**Consistency:** homogeneous product, creamy, without lumps.

### Instructions for Preservation

Store the bottles in a cool, dry place away from sources of heat; after opening place in fridge (0-4°C) and close with the cap provided. **Shake it before usage.**

### Nature and Characteristics of the Product

Velvety homogeneous strawberry cream, produced with simple and natural ingredients, in order to offer the best in creaminess and fragrance.

### Why Buy this Product?

Topping sauce with classic simple, good taste that everyone always appreciates, from adults to children. Absolutely genuine and selected ingredients that make the product an unequalled ally in garnishing and filling desserts, ice cream, semifreddo, cakes, etc...

### Concerned Customers

The best customers are certainly ice-cream shops and pastry shops but also restaurants, pizza places, piadinerie and all the enterprises which aim to find alternative sweet choices for desserts. Finally, it's necessary to consider also bars, where the customer can vent to creativity and imagination to provide delicious variations of the most popular products.

### Way to use

Perfect for garnish on panna cotta, mousse, puddings, to fill cakes, decorate ice cream and semifreddo.