

CREAMS



## CREAMS

ITEM	DESCRIPTION	QUANTITY	PACKAGING
HIGH HAZELNUT CREAM	It's a cocoa spread and it has a high percentage of hazelnut (14%). It has an excellent taste and consistency, that makes it versatile in all confectionery applications.	Kg 1 Kg 5 Kg 12	
HIGH WHITE CREAM	Cream spread with an excellent taste and consistency that makes it versatile in all confectionery applications, excellent also for flavouring.	Kg 1 Kg 5	
HIGH PISTACHIO CREAM	Cream spread with a high percentage of pistachio, that gives an excellent taste to the product. Suitable for filling and decorating.	Kg 1 Kg 5	
HIGH WHITE HAZELNUT CREAM	Cream spread with a high percentage of hazelnut. It has an excellent taste and it has got also a consistency, that makes it versatile in all confectionery applications.	Kg 5	
PISTACHIELLA CREAM	Pistachio spread, suitable for all confectionery applications. Suitable for fillings and decoration.	Kg 3	
ALMOND CREAM	Almond spread with a high percentage of toasted almonds. Soft and thick, it has a perfect consistency, that makes it versatile in all applications of confectionery.	Kg 3	
CRUNCHY PISTACHIO CREAM	Cream spread with a high percentage of pistachio. Soft and crunchy, thanks to the presence of chopped pistachio contained inside. Ideal to stuff and decorate.	Kg 3	
COCONUT CREAM	Cream spread with a high percentage of coconut. Soft and full-bodied, it has a perfect consistency, that makes it versatile in all confectionery applications.	Kg 3	



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ITEM	DESCRIPTION	QUANTITY	PACKAGING
COFFEE CREAM	Arabian coffee spread. Soft and full-bodied, it has a perfect consistency, that makes it versatile in all confectionery applications.	Kg 3	
LEMON CREAM	Lemon spread. Soft and full-bodied, it has a perfect texture which makes it versatile in all confectionery applications.	Kg 3	
HAZELNUT CREAM LAB	Hazelnut and cacao spread, it's suitable for all applications of confectionery. It maintains an ideal consistency even in cooking.	Kg 12	
PISTACHIO CREAM LAB	Pistachio flavored spread, suitable for all applications of confectionery.	Kg 5	
WHITE CREAM LAB	White chocolate spread, suitable for all confectionery applications. Excellent to flavour. It has a smooth and silky texture.	Kg 12	
OVEN TOP LEMON CREAM	Lemon spread, for all confectionery applications of pastry products. Long-lasting, it's especially stable in cooking and ideal for biscuit fillings.	Kg 13	
TOP OVEN VANILLA CREAM	Vanilla spread, for products of a traditional confectionery. Long-lasting, it's especially stable in cooking and ideal for biscuit filling.	Kg 13	
VANILLA CREAM PLUS	Ready-to-use, it's a custard with a delicate vanilla flavour. It lends itself to be flavored and is stable in cooking and freezing.	Kg 6	