



Nusseta Baking-stable Nougat creme

Art. Nr. 21330

Product Data

Product Description: *Baking-stable Nougat creme*

Shelf life from production: *360 Days*

Storage conditions: *15-20 °C / in the unopened original packaging/ Store cool after opening*

Ingredients:

Sugar, sunflower oil, palm fat, cocoa, sweet whey powder, skimmed milk powder, hazelnuts 3%, emulsifier soy lecithin, flavor.

Possible uses:

✓ *Creamy and sensational baking paste with a hazelnut taste.*

Product characteristics:

This baking paste easily withstands baking temperatures of up to 200 °C and is simply ideal for filling and baking pastries, tarts, rolls, particles and much more. Even after baking, Nusseta Baking-stable Nougat cream is soft and smooth without becoming hard or drying out.

Packings:

Netto 10 and 12 kg plastic bucket