

PastaFrutta represents a valid alternative to the traditional aromas in paste present on the market. Enabling the imagination and creativity of the baker, it is characterised by a high percentage of fruit and it's ease of use. Adding a percentage of 8-10% to your mixture enriches the finished product, producing a pleasant and balanced aromatic note that remains even after cooking.

references

Orange
Lemon

Storage cool and dry conditions

Packaging 2x3 kg. pails
12 kg. pails

Palletised 72x6 kg. pails
52x12 kg. pails



PASTAFRUTTA



fruitline

