



Line Selezione **FarciForno**

Innovative range of high resistance oven fillings designed by the Company's Research and Development Centre.

The particular processing of **FarciForno** products exploits the fibres which are naturally present in the fruit without exacerbating the sugar concentration (°Brix), thus solving the problems related to the transfer of moisture from the filling to the dough, whether it is shortcrust pastry or puff pastry.

The result is a soft filling, with an excellent organoleptic appearance that preserves over time the brittleness and crunchiness of the finished product, thanks to the limited water activity. **FarciForno** does not expand during cooking, is free from the formation of small whole bubbles, it does not gel at high temperatures and does not tend to evaporate.



Apricot



Black cherry



Orange



Pieces of apple



Fig

Advantages

Can be used in a piping bag.
Ready to use.

Inspiration

Biscuits, croissants, filled pastries,
baked goods.

Storage

24 months in a cool, dry place.

Packaging

2 containers of 3,5 kg.