

Pralin douceur

*Hazelnut and
Almond based filling*





PRODUCT CHARACTERISTICS

Product Description

- Praline paste with almonds and/or hazelnuts

- ① Pralin doux Hazelnut : hazelnut filling
- ② Pralin doux Almond: almond filling
- ③ Pralin doux Almond and Hazelnut: almond-hazelnut filling



Features

- 50% of sugar, 50% of dry fruits, no additional ingredient
- Selected fruits with high quality and excellent flavour

Benefits

- Time saving and easy to use
- Creamy, soft and regular texture : easy to blend with all kinds of preparations
- Provides a wide range of applications in pastry, confectionary and ice cream making : flavouring of custard cream, butter cream and bavaois. Filling for petits fours or chocolate bonbons.

Ingredients

Pralin doux Hazelnut: Hazelnuts (50%), Sugar, Stabilizer (Sorbitol/E 420), Emulsifier (Soya lecithin/E 322).

Pralin doux Almond: 50% Almonds (of which 1,5% bitter almonds), Sugar, Stabilizer (Sorbitol/E 420), Emulsifier (Soya lecithin/E 322).

Pralin doux Almond and Hazelnut: 50% Nuts (almonds 25%, hazelnuts 25%), Sugar, Stabilizer (Sorbitol/E 420), Emulsifier (Soya lecithin/E 322).

| Product Name | EAN Code | Packaging (Sales unit) | Weight (kg) | Pallet Size (kg) |
|---------------------------------|-----------------|------------------------|-------------|------------------|
| Pralin doux Hazelnut | 3040400.00231.7 | pail | 5 | 540 |
| Pralin doux Almond | 3040400.00230.0 | pail | 5 | 540 |
| Pralin doux Almond and Hazelnut | 3040400.00233.7 | pail | 5 | 540 |



CSM International

Theodor-Heuss-Allee 8

28215 Bremen, Germany

Tel.: +49 421 35 02 200

Fax: +49 421 35 02 232

E-mail: info.international@csmbaking.com

www.csmbaking.com/worldwide

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