

GIANDUJA INTENSO (DARK & MILK)

Less sweet, intensely roasted nut taste



Felchlin has reinvented a worldwide known product – the Gianduja. It's a renaissance of the Gianduja, which is used in pralines, pastries, baked cakes and much more. This new and unique version has a well balanced cacao taste, as it contains about half the amount of sugar found in a standard Gianduja.

Felchlin
SWITZERLAND

Due to the higher percentage of roasted nuts used, the Gianduja Dark Intenso offers a soft and delightful texture, as well as an intense and delicious, natural and nutty taste. Furthermore it's simple to work with as both Gianduja Intenso Milk (Almond) and Dark (Hazelnut) are easy to cut using the guitar cutter.

GIANDUJA M INTENSO

GIANDUJA MILK ALMONDS BAR



Utilisation

Ideal for cut and moulded chocolates.
Suitable for confectionery, pastry,
flavouring and ice cream
Melt at 26° - 28° C / 79.0° - 82.0° F.

Spécifications

ALMONDS, whole MILK powder,
sugar, cacao butter, cacao kernel,
emulsifier (E322: SOYA lecithin).

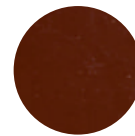


UNIT: 18kg (3x6kg) ITEM: CP74E SHELF LIFE: 18MTH



GIANDUJA D INTENSO

GIANDUJA DARK HAZELNUTS BAR



Utilisation

Ideal for cut and moulded chocolates.
Suitable for confectionery, pastry,
flavouring and ice cream
Melt at 26° - 28° C / 79.0° - 82.0° F.

Spécifications

HAZELNUTS, sugar, cacao kernel,
whole MILK powder, cacao butter,
emulsifier (E322: SOYA lecithin).



UNIT: 18kg (3x6kg) ITEM: CP83E SHELF LIFE: 18MTH



For recipes please login in our customer database.

