

PG7006GA

GASTRONOMIA

Key benefits

Vegan Pistachio Flavour Mousse

Pastry Bag – 500g

Vegan pistachio flavour mousse ready-to-use piping bag

High-quality professional pastry cream, full-flavoured and vegan, ready to use for filling tart shells, pastries, mini cones, cream puffs and éclairs, or verrines. Also perfect for decorating desserts or pastries.



INGREDIENTS / DETAILS

SHELF LIFE 18 months (frozen)
After thawing : 4 days between
32°F and 39°F (between 0°C et
4°C).

ORIGIN Belgium

FROZEN 0°F / -18°C

GTIN 00841161000290

Contains: Almond, Wheat (wheat fiber
treated to remove gluten), Hazelnut.
May contain: Milk, Egg, Walnuts, Pecans,
Cashew nuts, Brazil nuts, Macadamia nuts.
Hahal certified.

Vegan
Gluten-free
No preservatives

FORMAT

- 6 units / case
- 195 cases / pallet

How to use

- Thaw in the refrigerator for 4 to 6 hours at a maximum temperature of 45°F / 7°C.
- Then allow to stand for 30 minutes at ambient temperature (approx. 70°F / 20°C).



Food service
top quality

Smooth and
consistent texture

Effective, no waste

Time saving

