GASTRONOMIA

# 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.



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

### **INGREDIENTS / DETAILS**

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

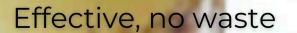
- Thaw in the refrigerator for 4 to 6 hours at a maximum temperature of  $45^{\circ}F/7^{\circ}C$ .
- Then allow to stand for 30 minutes at ambient temperature (approx. 70°F / 20°C).



## Key benefits

Food service top quality

Smooth and consistent texture



Time saving