



JOYPASTE PISTACCHIO GRAN RISERVA 2,5

Pure pistachio paste that results from the careful selection of precious roasted and finely chopped pistachios.

Perfect for conferring an enveloping and intense flavor to artisanal milk-based gelatos, and to basic pastry and chocolate preparations.

It is characterized by an intense enveloping taste and by savory notes on the palate.

Notes

- The recommended dosage both for gelato and basic pastry preparation is 100-150g per kg of mixture.
- In packaging, fat-based flavoring pastes tend to separate the dry part from the fat part, so it is important to mix them thoroughly before each use.

Packaging

2.5 kg buckets

PRODUCT DETAILS

COD 01960019

CLAIMS

ALLERGENS / CONTAMINATIONS

ALLERGENS



CONTAMINATIONS



DIRECTIONS FOR USE

In ice cream applications, we suggest a dosage of:
100 - 150 g per kg of white base.

In pastry applications, we suggest a dosage of:
100 - 150 g per kg of basic preparations.

TECHNICAL DENOMINATION

TECHNICAL SPECIFICATION

semifinished product