



New praliné: Prali'Fine



Soft Praliné
35% Almonds - 15% Hazelnuts





Prali'Fine

Advantages:

50% of nuts, real praliné

Very easy to use, fluid texture, easy to work

Nuts of high quality, nice taste, well balanced

Nice light brown color

Constant quality, product stable, extra fine grading (<math><30 \mu\text{m}</math>)

Made and packaged in France

Combine a new texture with
Praliné PatisFrance quality



Applications:

Fillings of chocolate sweet or gulp

Aromatization of cream of all sorts and iced
preparations

Fillings of Viennese pastries or fritters

Crunchy texture

Verrines





Complementaries informations



Conservation: To preserve in a cool and dry place (5-20°C, hygrometry of 60% maximum)

Shelf life of 12 months

Packaging: Bucket of 5 kg

Available from 07/12

