



NOBEL PISTACCHIO PANI 6X2

First quality compound with pistache, perfect for coating and decorations, as well as to create moulded subjects. It wins all pastry chefs over with its low melting point and optimal snap effect. It maintains a high gloss over time without requiring any tempering. Discover also Bitter, Milk and White variants.

Read more about Nobel Pistachio and discover our Ambassador's tips on the [brochure Autumn 2020 News](#).

PRODUCT DETAILS

COD 01011976

CLAIMS

No hydrogenated fats.
Gluten free.

DIRECTIONS FOR USE

TECHNICAL DENOMINATION

compound coating. Semi-finished product for pastry.

ALLERGENS / CONTAMINATIONS

ALLERGENS

