

Hazelnut pastes, roasted

Hazelnut paste consists of blanched, roasted and ground hazelnuts, which contain almost no water. This smooth hazelnut cream can be stored for a long time. A stabilizer prevents the oil from separating out too much.

Storage:

cool at max. 18°C, dark, dry
relative air humidity: max. 60 %



HMU	Hazelnut paste, roasted, sugar-free, (99% hazelnuts, 1% stabilizer)	Used for the manufacture of butter icing and cream fillings for cakes, for mixing fillings for chocolates, nut bars, etc., and making hazelnut ice-cream.
HMUg	Hazelnut paste, roasted, sugar-free, granulated, (99% hazelnuts, 1% stabilizer)	The same as HMU, but with some chopped hazelnuts