

## Persipan (apricot kernel paste)

Persipan is an economical substitute for marzipan. Raw persipan paste is manufactured by the same process as marzipan and consists of debittered apricot kernels and sugar. The moisture content does not exceed 20 per cent, and a maximum of 35 per cent sugar is added. In addition, the mixture contains ½ % potato starch in accordance with official labelling regulations.

Persipan for forming is obtained by blending raw persipan with sugar. Up to one and a half parts sugar may be added to one part raw persipan. It is recommended to add up to 5 per cent glucose syrup and 5 per cent sorbitol syrup, but these additions must be deducted from the sugar addition. However, it is advisable not to exceed a ratio of 1 : 1.

### **PB RAW PERSIPAN PASTE**

This is raw persipan made from apricot kernels of the very best origins. A high-quality substitute for raw marzipan.



### **Storage**

Cool at max. 18 °C, dark, dry  
Relative air humidity: max. 60 %