

# Hazelnut spread palm-free

Fina Noble Piemontese 60%, Maracaibo Crème 33%, hazelnut oil



RECIPE QUANTITY 1435 g

RECIPE NUMBER CS30020

## Hazelnut - Maracaibo Crème spread

1000 g Fina Noble Piemontese 60%, Praline Paste Hazelnut	35.27oz
375 g Maracaibo Crème 33%, Milk chocolate couverture, Rondo	13.23oz
62.5 g hazelnut oil	2.2oz

Fina Noble Piemontese 60% Gianduja mix to the tempered Maracaibo Crème 33%, fold in hazelnut oil and mix well.

### Tip

Instead of Fina Noble Piemontese 60% Gianduja base, Rustica Noble Piemontese 60% Gianduja base can also be used.

Hazelnut oil:

[www.moulindeevery.ch](http://www.moulindeevery.ch)

## Hazelnut spread palm-free

<b>1435 g Hazelnut - Maracaibo Crème spread</b>	<b>50.62oz</b>
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### Finishing

Pour the mixture into jars.

#### FELCHLIN PRODUCTS

CS34	Maracaibo Crème 33%, Milk chocolate couverture, Rondo
DC74	Fina Noble Piemontese 60%, Praline Paste Hazelnut

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Fina Noble Piemontese 60%, Maracaibo Crème 33%, hazelnut oil



**Recipe number :** CS30020

**Description :** Spread with hazelnuts palm-free

<b>Sales data :</b>		<b>Nutritional values per 100 g :</b>	
Shelf life	180 days	Kilocalorie (kcal)	610
Selling days	150 days	Kilojoule (kJ)	2551
Selling price		Lipids	44.69 g
Selling unit	100 g	saturated fatty acids	11.3 g
		Carbohydrates	42.43 g
		of which sugars	37.1 g
		Proteins	7.33 g
		Salt	0.08 g

**Declaration :**

**Hazelnuts 42%, sugar, cacaobutter, hazelnut oil, whole milk powder, skimmed milk powder, partial skimmed milk powder, cacao kernel, emulsifier (soy lecithin), vanilla**

State 20.06.2022