



▶ Euronut Nut Pastes

Semi-finished ingredients that allow personalisation for bakery, confectionery, beverages and dairy products.

Product Range:

- Hazelnut Paste
- Hazelnut Paste for Beverage
- Almond Paste
- Pistachio Paste
- Macadamia Paste

Applications:

- Fillings for bakery
- Fillings and spreadable cream in chocolate confectionery
- Characterising ingredient in beverages and dairies (e.g. coffee, soy milk, cocoa drink)

Advantages:

- Provide and enhance natural taste of nuts
- Give palatable and smooth texture to fillings due to fat content
- Excellent source of protein and unsaturated fats for energy
- Good source of antioxidants, vitamins (E and B6) and minerals (calcium, magnesium and potassium)
- Stable and do not require chilled storage

Recommended Usage:

Dosage varies from 5-20% in fillings, 10% in beverages and 10-15% in dairies, depending on recipes and target result.

