



## NECTAR 14

Invert sugar in paste form, with creamy texture, golden colour and typical aroma of honey. It is a good substitute for natural honey. When added to dough, even in small amount, it provides pastry products with an exquisite flavour and a long-lasting softness.

### PRODUCT DETAILS

COD 01030178

CLAIMS

### DIRECTIONS FOR USE

### TECHNICAL DENOMINATION

honey flavoured invert sugar syrup partially cristallized. Dry matter 78 % min.  
Invert sugar content on dry matter min. 90 %.