





## PASTE FOR ICE CREAM AND PASTRY / PASTA ZA SLADOLED I POSLASTIČARSTVO

 **ENGLISH** - They may be used for providing taste, aroma, and color in ice creams, cakes, creams, ices sweeties. The mixture does not include artificial sweeteners and colorants and is ideal for obtaining different tastes in all the seasons. It is fully natural and concentrated.

**SHELF LIFE:** 3 Years

**DIRECTIONS FOR USE:** This product is 1/30 concentrated product. 30-70 g is added to 1 kg of ice cream. It can be use in pastry as much as required.

 **BOSANSKI** - Koristi se za dodavanja arome, okusa i boje sladoledu, filling kremama, kolačima, pecivima, ledenim sokovima. U sebi ne sadrži vještačke zaslađivače. Potpuno prirodan i koncentriran okus.

**ROK TRAJANJA:** 3 godine

**UPUTSTVO ZA UPOTREBU:** Proizvod je 1/30 koncentrirani proizvod. 30-70gr se dodaje na 1kg sladoleda. Može se koristiti u poslastičarstvu po potrebi.



2016

### ASSORTMENTS / OKUSI

- ❖ KAMELA
- ❖ DINJA
- ❖ NARANDŽA
- ❖ BANANA
- ❖ JAGODA
- ❖ MANGO
- ❖ LIMUN
- ❖ VIŠNJA

### PACKAGING / PAKIRANJE

1,6kg Pakovanje



**ASEM SOLAR d.o.o. Bosna i Hercegovina, Sarajevo,  
Ekskluzivni Distributer za FO FOOD**