

GIANDUCA

GELATO GIANDUCA

Palm-free and gluten-free special creamy spread with the 30% of the finest gianduia chocolate. GIANDUCA can be combined with milk, to make delicious ice cream. It can be also used to decorate pastry products such as brioches, crêpes, wafers, croissants, cakes, bavaoises and mousses. Designed for cold-process making.



MODALITÀ D'USO

For detailed product information (e.g. dietary suitability and certifications), please consult the technical data sheets or [contact our team](#).

No applications provided for this product.

DETTAGLI PRODOTTO

Codice prodotto 01011558

ALLERGENI/CROSS CONTAMINAZIONI

Allergens



Soja



Milch



Schalenfrüchte

INFO

Beschreibung

Streichfähige Creme mit Haselnuss-Gianduia-Schokolade zur Zubereitung von Eiscrème und Parfaits. GIANDUCA ist frei von Palmfetten, enthält natürliche Aromen und kann als glutenfrei deklariert werden.

Denomination

irca
GROUP

Extraordinary
made simple.

Streichfähige Creme. Halbfertiges Süßwarenprodukt.

Directions for use

GIANDUCA_____ 1 kg

Milch_____ 1,25 kg

1 kg GIANDUCA mit 1,25 kg Milch sorgfältig vermischen und cremig rühren.



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