

JOYCOUVERTURE CHOC

DARK 52%

GELATO JOYCOUVERTURE

Top quality gluten-free coating made from pure dark chocolate (52%). Being marked by a very low melting point (30°C), it guarantees the complete and perfect coating of frozen desserts and ice cream on stick. It also lends itself to the creation of a "stracciatella-like" effect in ice cream.



MODALITÀ D'USO

No applications provided for this product.

DETTAGLI PRODOTTO

Codice prodotto 01011703

ALLERGENI/CROSS CONTAMINAZIONI

Allergens



Soja

Cross-contaminations



Milch



Schalenfrüchte

INFO

Beschreibung

Eisüberzug auf Basis von Zartbitterschokolade.

Denomination

Glasur für Speiseeis. Halbfertigprodukt.

Directions for use

Zum Schmelzen vorsichtig auf eine Temperatur von 30-35°C schmelzen und sorgfältig umrühren.

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GROUP

Extraordinary
made simple.