

# 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

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 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

**irca**  
GROUP

Extraordinary  
made simple.

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



Extraordinary  
made simple.