

JOYCOUVERTURE EXTRA

CHOC DARK

GELATO JOYCOUVERTURE

Top quality gluten-free coating made from pure dark chocolate (75%). 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 01010887

ALLERGENI/CROSS CONTAMINAZIONI

Allergens



Soja

Cross-contaminations



Milch



Schalenfrüchte

INFO

Beschreibung

Glasur für Eiscreme auf Basis von extra dunkler Schokolade mit intensivem Geschmack und intensiver Farbe.

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.