

# 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

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

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

**irca**  
GROUP

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made simple.