

# JOYCOUVERTURE EXTRA

## CHOC MILK

GELATO JOYCOUVERTURE

Top quality gluten-free coating made from pure milk 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 01011268

### ALLERGENI/CROSS CONTAMINAZIONI

Allergens



Soja



Milch

Cross-contaminations



Schalenfrüchte

### INFO

#### Beschreibung

Eisüberzug auf Milkschokoladenbasis (75 %).

#### Denomination

Glasur für Speiseeis.

#### 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.