

JOYCOUVERTURE EXTRA

CHOC WHITE

GELATO JOYCOUVERTURE

Top quality gluten-free coating made from pure white 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 01010886

ALLERGENI/CROSS CONTAMINAZIONI

Allergens



Soja



Milch

Cross-contaminations



Schalenfrüchte

INFO

Beschreibung

Eisüberzug auf Basis von weißer Schokolade (75 %).

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
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