

JOYCOUVERTURE WHITE

GELATO JOYCOUVERTURE

Gluten-free milk flavoured coating made from powdered skimmed milk (16%). 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 01011197

ALLERGENI/CROSS CONTAMINAZIONI

Allergens



Soja



Milch

Cross-contaminations



Schalenfrüchte

INFO

Beschreibung

Weißer Eiscreme-Glasur mit typischem Milchgeschmack.

Denomination

Halbfertiges Süßwarenprodukt.

irca
GROUP

Extraordinary
made simple.