

JOYCREAM NOCCIOVÈ

GELATO JOYCREAM

All the richness of hazelnuts in a version that combines creaminess and intense taste. The vegan interpretation of the iconic Nocciolata Ice, designed for those who love the delicacy of gianduja and are looking for a 100% plant-based, lactose-free solution. A creamy, velvety swirl that delivers depth and balance, bringing a timeless flavour into a modern, conscious gelato experience.

Vegan gianduja cream with hazelnut. Creamy, velvety texture. Intense, balanced and recognisable flavour. Ideal for creating vegan and lactose-free gelato. Veganok certified.



MODALITÀ D'USO



Frozen yogurt



Torta gelato



Gelato



Semifreddo



Steccati

DETTAGLI PRODOTTO

Codice prodotto 01982814

ALLERGENI/CROSS CONTAMINAZIONI

Allergens



Soja



Schalenfrüchte

Cross-contaminations



Milch

INFO

Beschreibung

crema alla nocciola ideale per variegature di gelati vegani. La crema mantiene una consistenza cremosa e spalmabile anche a temperature negative (-13/-15°C).

Denomination

irca
GROUP

Extraordinary
made simple.

prodotto semilavorato per gelato.



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