

JOYPASTE COCOA

INTENSE

GELATO JOYPASTE

Concentrate paste with strong cocoa flavour, perfect for icecream flavouring. Joypaste: cream and fruit flavours, either classical or in line with latest market trends, perfect to unleash your creativity. Discover the whole range of products.



MODALITÀ D'USO



Flavouring



Ice cream

DETTAGLI PRODOTTO

Codice prodotto 01011170

ALLERGENI/CROSS CONTAMINAZIONI

Allergens



Soybeans

Cross-contaminations



Milk



Nuts

INFO

Claims

Gluten free, 63% of cocoa

Details

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Description

irca
GROUP

Extraordinary
made simple.

concentrated paste for the preparation of cocoa ice-cream with intense taste and colour. JOYPASTE COCOA INTENSE is ideal also for semifreddi, creams and pastry products.

Denomination

semifinished product for ice cream and pastry.

Directions for use

the dosage recommended for the preparation of ice cream is 70-90 g for 1 kg of white base.

JOYPASTE COCOA INTENSE is ready to use; It avoids the troubles frequently associated with the use of cocoa powder (lumps) and cocoa mass.

Mix JOYPASTE COCOA INTENSE before using, then close carefully the can.



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