

JOYPASTE DULCE DE LECHE

GELATO JOYPASTE

Dulche de leche flavouring paste, with the typical flavour of the Latin American traditional sweet cream made from a base of caramelized sugar. 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 01100269

ALLERGENI/CROSS CONTAMINAZIONI

Allergens



Milk

INFO

Claims

Gluten free

Details

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Description

DULCE DE LECHE flavouring paste ideal to give flavour and colour to ice-creams and pastry preparations .

Denomination

irca
GROUP

Extraordinary
made simple.

semifinished product for ice cream and pastry.

Directions for use

the dosage recommended for the preparation of ice cream is 30/40 g for kg of white base.

PASTRY DOSAGE: 30/40 gr of JOYPASTE DULCE DE LECHE for 1 kg of cream, ganache, mousse.

Mix before using, then close carefully the can.



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