

# JOYPASTE GIANDUIA

GELATO JOYPASTE

Giandua flavoured paste, with the typical flavour of traditional giandua chocolate from Turin, made from a base of cocoa and hazelnuts. 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 01011165

## ALLERGENI/CROSS CONTAMINAZIONI

Allergens



Soybeans



Nuts

Cross-contaminations



Milk

## INFO

### Claims

Gluten free

### Details

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**irca**  
GROUP

Extraordinary  
made simple.

**Description**

concentrated gianduja chocolate paste for the preparation of bacio flavoured artisanal ice-cream. JOYPASTE GIANDUIA is ideal to give flavour and colour to semifreddi, creams and pastry products.

**Denomination**

semifinished product for ice cream and pastry preparation.

**Directions for use**

JOYPASTE GIANDUIA is a ready to use paste.

FOR ICE-CREAM APPLICATIONS:

80-100 gr of JOYPASTE GIANDUIA for 1 kg of white base.

Oiling out on the surface may occur if the product is stored at warmer temperature; in this case it is necessary to carefully mix before using.



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