

# JOYPASTE GIANDUIA

## AMARA

GELATO JOYPASTE

Gianduia flavouring paste, with the typical flavour of traditional gianduia chocolate from Turin, made from a base of cocoa and hazelnuts. With no added sugars, bitter version offers an untouched and natural taste. 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 01020237

### ALLERGENI/CROSS CONTAMINAZIONI

Allergens



Nuts

### INFO

#### Claims

Gluten free

#### Details

Gianduia flavouring paste, with the typical flavour of traditional gianduia chocolate from Turin, made from a base of cocoa and hazelnuts. With no added sugars, bitter version offers an untouched and natural taste. 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.

#### Description

gianduia flavoured paste without added sugar for the preparation of artisanal ice-creams.

**irca**  
GROUP

Extraordinary  
made simple.

**Denomination**

flavouring paste for ice cream making.

**Directions for use**

ICE-CREAM DOSAGE: 80-100 g/l kg of white base.



Extraordinary  
made simple.