JOYPASTE NOCCIOLA INTENSE

GELATO JOYPASTE

Stabilized hazelnut flavouring paste. With a marked hazelnut flavour and a stronger 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 01020212

ALLERGENI/CROSS CONTAMINAZIONI

irca GROUP
Extraordinary made simple.

Allergens



Nuts

INFO

Claims
Gluten free

Details
Stabilized hazelnut flavouring paste. With a marked hazelnut flavour and a stronger 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
paste based on roasted hazelnuts finely ground for ice-cream and pastry preparations. JOYPASTE NOCCIOLA INTENSE is stabilized against oiling out by addition of a very limited quantity of vegetable fat.

Denomination
semifinished product for confectionery.

Directions for use
the dosage recommended for the preparation of ice cream is 70 g for kg of white base.
The dosage may vary depending on the needs from 50-80 g for kg of white base.