

# JOYPASTE VANIGLIA

## BIANCA

GELATO JOYPASTE

White vanilla flavouring paste, with fine Madagascar Bourbon vanilla extract. 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.

With Madagascar Bourbon vanilla natural extract and seeds.



### MODALITÀ D'USO



Flavouring



Ice cream

### DETTAGLI PRODOTTO

Codice prodotto 01100294

### ALLERGENI/CROSS CONTAMINAZIONI

For detailed product information (e.g. dietary suitability and certifications), please consult the technical data sheets or [contact our team](#).

No allergens declared for this product.

### INFO

#### Advantages

With Madagascar Bourbon vanilla natural extract and seeds.

#### Claims

Gluten free, With Madagascar Bourbon vanilla natural extract and seeds.

#### Details

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#### Description

flavouring paste ideal to give flavour and colour vanilla to ice-creams and semifreddi.

**irca**  
GROUP

Extraordinary  
made simple.

**Denomination**

semifinished product for ice cream and pastry-making.

**Directions for use**

the dosage recommended for the preparation of ice cream is 20-30 g of JOYPASTE VANIGLIA BIANCA for kg of white base.

the dosage recommended for pastry preparations is 20-30 g of JOYPASTE VANIGLIA BIANCA for kg of cream.

Mix JOYPASTE VANIGLIA BIANCA before using, then close carefully the can.



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