JOYPASTE ZABAIONE

GELATO JOYPASTE

Zabaglione flavouring paste, with the typical taste of the traditional sweet creamy dessert made from eggs and Marsala wine. 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 01520531

ALLERGENI/CROSS CONTAMINAZIONI

Allergens

Eggs

irca GROUP
Extraordinary made simple.

Milk

INFO

Claims
Gluten free

Details
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Description
zabaglione flavouring paste ideal to give flavour and colour to ice-creams and pastry preparations .

Denomination
semifinished product for confectionery and ice creams.

Directions for use
CONFECTIONERY APPLICATIONS
80-120 g of JOYPASTE ZABAIONE each 1.000 grams of custard cream, butter cream, chantilly, fresh cream, etc.
ICE CREAMS
80-120 g of JOYPASTE ZABAIONE for 1 kg of white base.