

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



Milk

INFO

Claims

Gluten free

Details

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irca
GROUP

Extraordinary
made simple.

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.



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