

# JOYPASTE ZABAIONE

## TRADITION

GELATO JOYPASTE

Zabaglione flavouring paste, with the typical taste of Italian traditional sweet creamy dessert made from eggs and Marsala wine. Tradition version is made from sugar instead of inverted sugar syrup. 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 01100291

### 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 TRADITION each 1.000 grams of custard cream, butter cream, chantilly, fresh cream, etc.

## ICE CREAMS

80-120 g of JOYPASTE ZABAIONE TRADITION for 1 kg of white base.



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