JOYCREAM

BESAMEMUCHO

GELATO JOYCREAM

Gianduia creamy spread with crumbled hazelnuts and crunchy chopped butter crepes. Creamy and spreadable texture at reference temperature of -15°C. Excellent even when used as a filling for chilled desserts. Discover the whole Joycream range of products.



MODALITÀ D'USO

Ice cream

Semifreddo

DETTAGLI PRODOTTO

Codice prodotto 01011098

ALLERGENI/CROSS CONTAMINAZIONI

irca GROUP
Extraordinary made simple.

Allergens

- **Cereals**
- **Soybeans**
- **Milk**
- **Nuts**

Cross-contaminations

- **Eggs**

INFO

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Description
gianduia flavoured cream with hazelnuts grits and crunchy Delicrisp made with pure butter ideal to mantain a spreadable consistency even at -15°C in freezer.

Denomination
semifinished product for ice-cream making.

Directions for use
JOYCREAM BESAMEMUCHO is ideal for classic variegation of the icecream.
Placed in the ice-cream tub in the display window at -15°C JOYCREAM BESAMEMUCHO maintains a creamy and spreadable consistency ideal to be used in icecream during preparation of cones and cups; for this application JOYCREAM BESAMEMUCHO reaches the optimal consistency after 2-3 hours at -15°C.
NOTICE: Mix thoroughly JOYCREAM BESAMEMUCHO before taking it from the package.