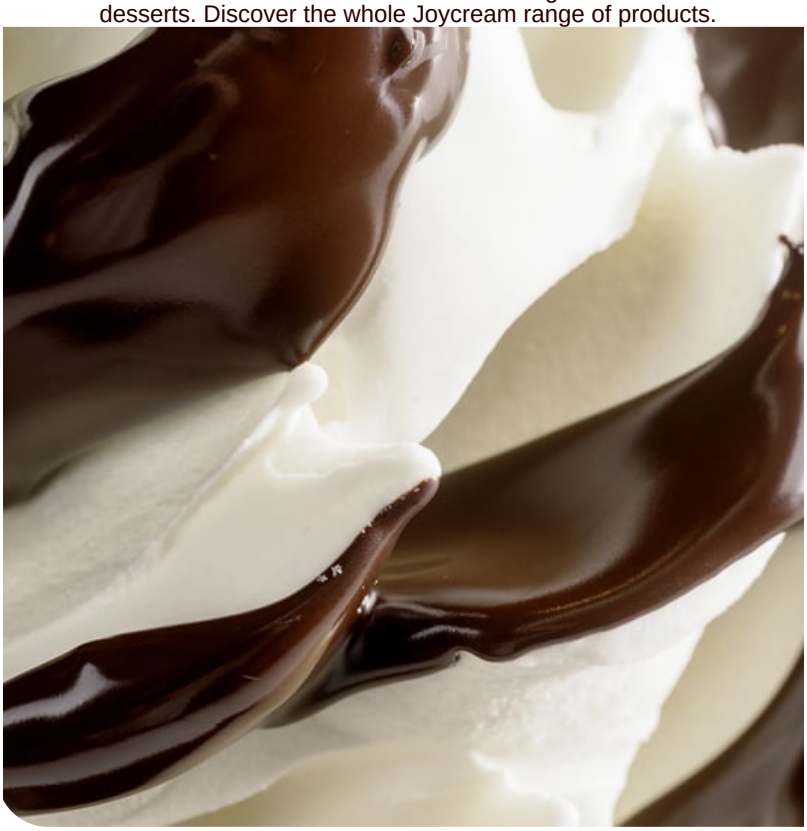
JOYCREAM BITTER VEGAN

GELATO JOYCREAM

Almond and hazelnut bitter creamy spread. Dairy-free. 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 01011702

ALLERGENI/CROSS CONTAMINAZIONI

irca GROUP Extraordinary made simple.

Allergens



Soybeans



Nuts

Cross-contaminations



Milk

INFO

Claims
19% low-fat cocoa,Gluten free

Details
Almond and hazelnut bitter creamy spread. Dairy-free. 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.

Description
bitter cream with 19% of low fat cocoa powder, almonds and hazelnuts. It keeps its soft consistency even at -15°C in the display window of the freezer. VEGANOK APPROVED PRODUCT

Denomination
semifinished product for ice-cream making.

Directions for use
placed in the ice-cream tub in the display window at -15°C JOYCREAM BITTER VEGAN maintains a creamy and spreadable consistency ideal to be used in icecream during preparation of cones and cups.
JOYCREAM BITTER VEGAN reaches the optimal consistency after 2-3 hours at -15°C.
JOYCREAM BITTER VEGAN is ideal for classic variegation of the ice cream.
NOTICE: Mix thoroughly JOYCREAM BITTER VEGAN before taking it from the pail.
The product complies with the VEGANOK standard.
Use of this trademark is permitted by registering for free and signing the VEGANOK Ethical Code on the website www.veganok.com