

JOYCREAM BLACK

GELATO JOYCREAM

Extra dark low fat cocoa creamy spread. 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 01011556

ALLERGENI/CROSS CONTAMINAZIONI

Allergens



Soybeans



Milk

Cross-contaminations



Nuts

INFO

Claims

35% dark chocolate, Gluten free

Details

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Description

irca
GROUP

Extraordinary
made simple.

black cream with low-fat cocoa powder able to keep its soft consistency even at -15°C in the display window of the freezer.

Denomination

semifinished product for ice-cream making.

Directions for use

JOYCREAM BLACK is ideal for classic variegation of the icecream.

Placed in the ice-cream tub in the display window at -15°C JOYCREAM BLACK maintains a creamy and spreadable consistency ideal to be used in icecream during preparation of cones and cups; for this application JOYCREAM BLACK reaches the optimal consistency after 2-3 hours at -15°C.

NOTICE: Mix thoroughly JOYCREAM BLACK before taking it from the package.



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