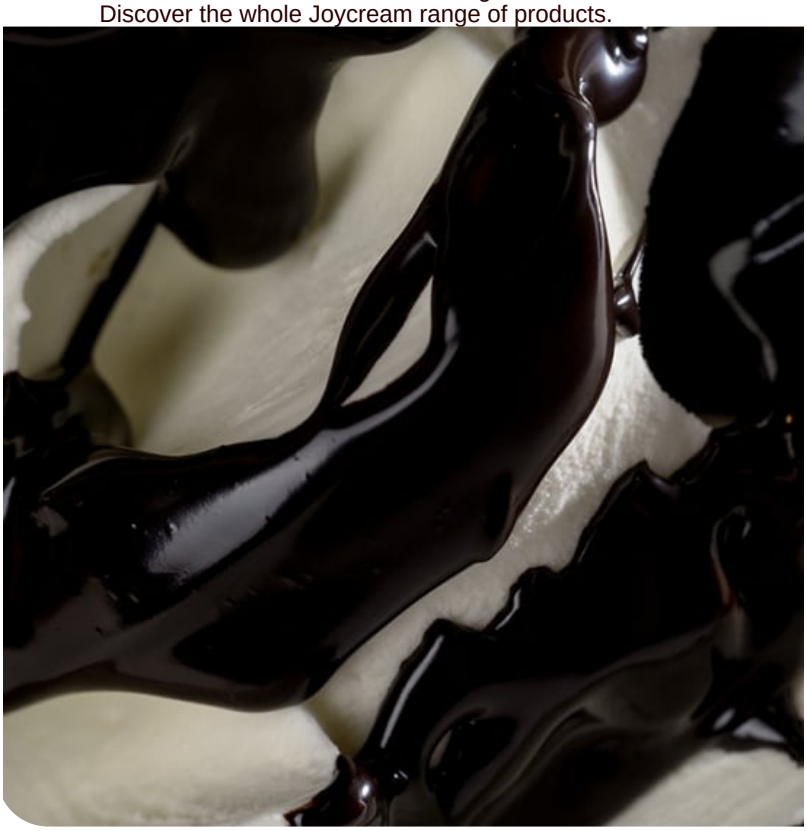
JOYCREAM BLACK

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

irca GROUP
Extraordinary made simple.

Milk

Cross-contaminations

Nuts

INFO

Claims
35% dark chocolate,Gluten free

Details
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.

Description
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.