JOYCREAM CARAMEL BISCOTTO

GELATO JOYCREAM

Caramel creamy spread with chopped butter biscuits. 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 01011260

ALLERGENI/CROSS CONTAMINAZIONI

Allergens



Cereals



Eggs



Soybeans



Milk

Cross-contaminations



Nuts

INFO

Details
Caramel creamy spread with chopped butter biscuits. 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
caramel flavoured cream with butter biscuit grits, ideal to maintain a creamy consistency even at -15°C in freezer.

Denomination
semifinished product for ice-cream making.

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