

JOYCREAM CARAMEL

FLEUR DE SEL

GELATO JOYCREAM

Caramel flavoured creamy spread with fleur del sel. 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 01011559

ALLERGENI/CROSS CONTAMINAZIONI

Allergens



Soybeans



Milk

Cross-contaminations



Cereals



Eggs



Nuts

INFO

Details

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Description

irca
GROUP

Extraordinary
made simple.

caramel flavoured cream with fleur de sel, ideal to maintain a creamy consistency even at -15°C in freezer.

Denomination

semifinished product for ice-cream making.

Directions for use

JOYCREAM CARAMEL FLEUR DE SEL is ideal for classic variegation of the icecream.

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

NOTICE: Mix thoroughly JOYCREAM CARAMEL FLEUR DE SEL before taking it from the package.



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