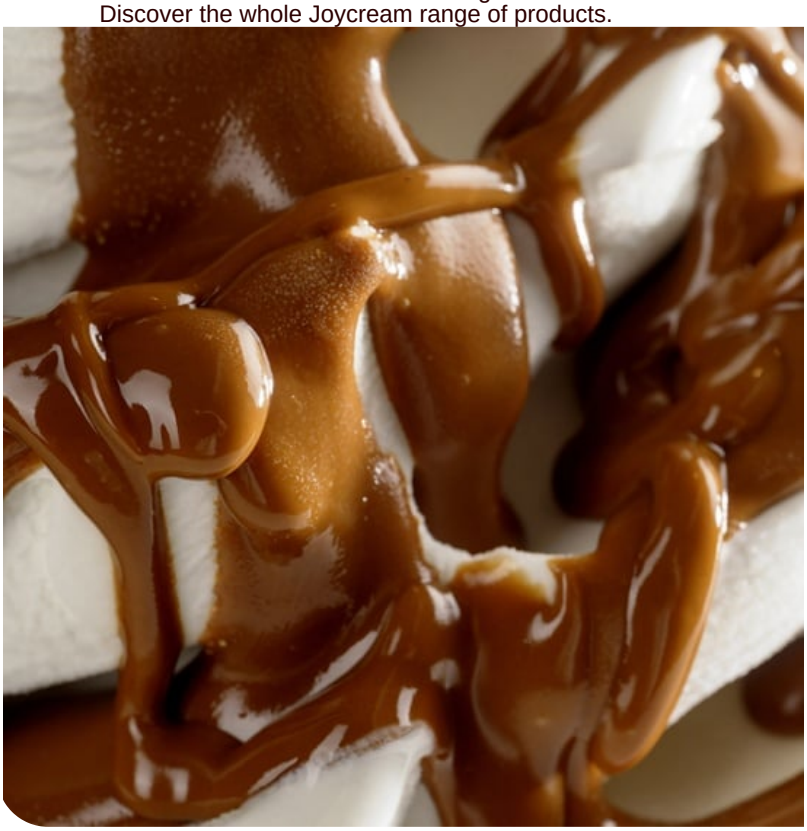
JOYCREAM CARAMEL FLEUR DE SEL

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

irca GROUP Extraordinary made simple.

Allergens



Soybeans



Milk

Cross-contaminations



Cereals



Eggs



Nuts

INFO

Details
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.

Description
caramel flavoured cream with fluer 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.