

JOYCREAM

CHOCOBISCOTTO

GELATO JOYCREAM

Chocolate flavoured creamy spread with chopped cocoa 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 01011081

ALLERGENI/CROSS CONTAMINAZIONI

Allergens



Cereals



Soybeans



Milk



Nuts

Cross-contaminations



Eggs



Mustard

INFO

Details

irca
GROUP

Extraordinary
made simple.

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Description

cream with chocolate taste for ice-creams with cocoa biscuit chunks. JOYCREAM CHOCOBISCOTTO is ideal to maintain a creamy consistency even at -15°C in freezer.

Denomination

semifinished product for ice-cream making.

Directions for use

JOYCREAM CHOCOBISCOTTO is ideal for classic variegation of the ice-cream.

Placed in the ice-cream tub in the display window at -15°C JOYCREAM CHOCOBISCOTTO maintains a creamy and spreadable consistency ideal to be used in ice-cream during preparation of cones and cups.

JOYCREAM CHOCOBISCOTTO reaches the optimal consistency after 2-3 hours at -15°C.

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



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