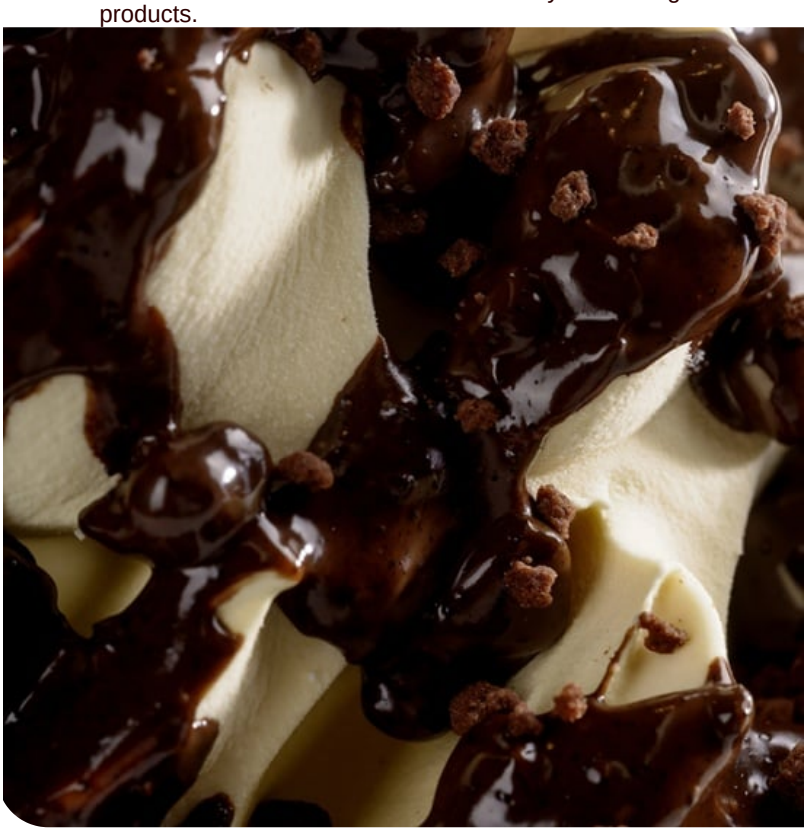
JOYCREAM

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

irca GROUP
Extraordinary made simple.

Allergens

- **Cereals**
- **Soybeans**
- **Milk**
- **Nuts**

Cross-contaminations

- **Eggs**
- **Mustard**

INFO

Details
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.

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.