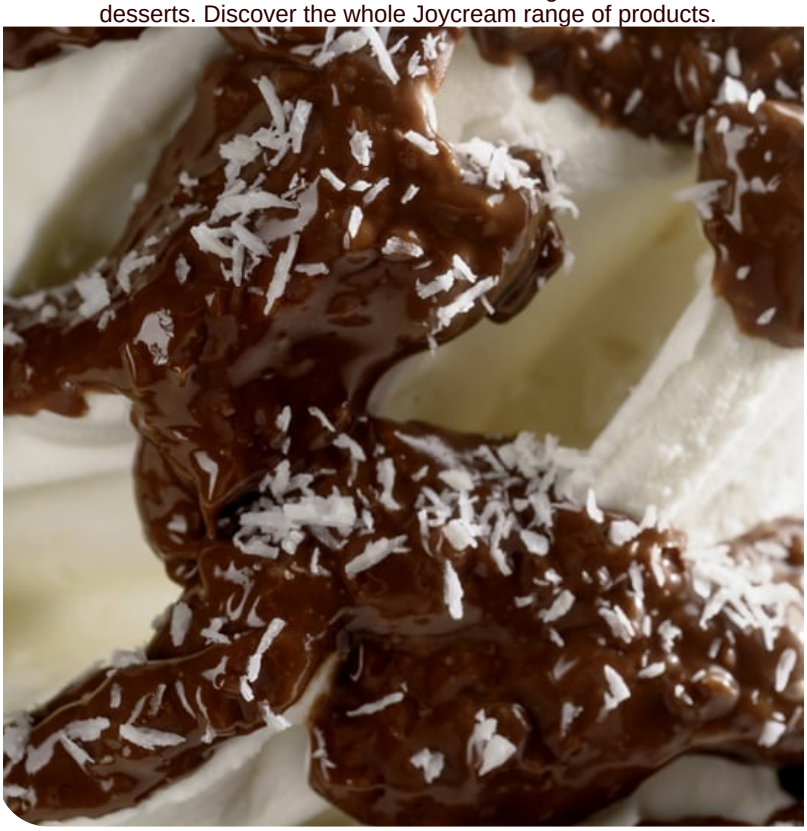
JOYCREAM COCONTY

GELATO JOYCREAM

Milk chocolate coconut creamy spread with coconut flakes. 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 01011075

ALLERGENI/CROSS CONTAMINAZIONI

Allergens

Soybeans

irca GROUP
Extraordinary made simple.

Milk

Cross-contaminations

Cereals

Eggs

Nuts

INFO

Claims
With coconut flakes

Details
Milk chocolate coconut creamy spread with coconut flakes. 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
milk chocolate/coconut flavoured cream with coconut flakes ideal to maintain a creamy consistency even at -15°C in freezer.

Denomination
semifinished product for ice-cream making.

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