JOYCREAM CRUMBLE

GELATO JOYCREAM

Biscuit flavoured creamy spread with chopped shortbreads, perfect to decorate ice cream, chilled desserts and other pastry products.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 01011427

ALLERGENI/CROSS CONTAMINAZIONI

Allergens

irca GROUP Extraordinary made simple.

Cereals

Eggs

Soybeans

Milk

Nuts

Cross-contaminations

Mustard

INFO

Details
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Description
biscuit flavoured cream with butter biscuit grits, crispy cereal spherules and Delicrisp made with pure butter ideal to mantain a spreadable consistency even at -15°C in freezer.

Denomination
semifinished product for ice-cream making.

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