

# 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



Cereals



Eggs



Soybeans



Milk



Nuts

Cross-contaminations



Mustard

## INFO

**irca**  
GROUP

Extraordinary  
made simple.

**Details**

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.

**Description**

biscuit flavoured cream with butter biscuit grits, crispy cereal spherules and Delicrisp made with pure butter ideal to maintain 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.



Extraordinary  
made simple.