JOYCREAM DARK

GELATO JOYCREAM

Dark chocolate flavoured creamy spread, with an intense colour and a strong aroma of cocoa. 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 01011065

ALLERGENI/CROSS CONTAMINAZIONI

Allergens

Soybeans

irca GROUP Extraordinary made simple.

Milk

Cross-contaminations

Nuts

INFO

Claims
Gluten free

Details
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Description
cream with low-fat cocoa powder able to keep its soft consistency even at -15°C in the display window of the freezer.

Denomination
semifinished product for ice-cream making.

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