

# 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



Milk

Cross-contaminations



Nuts

## INFO

### Claims

Gluten free

### Details

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**irca**  
GROUP

Extraordinary  
made simple.

**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.



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