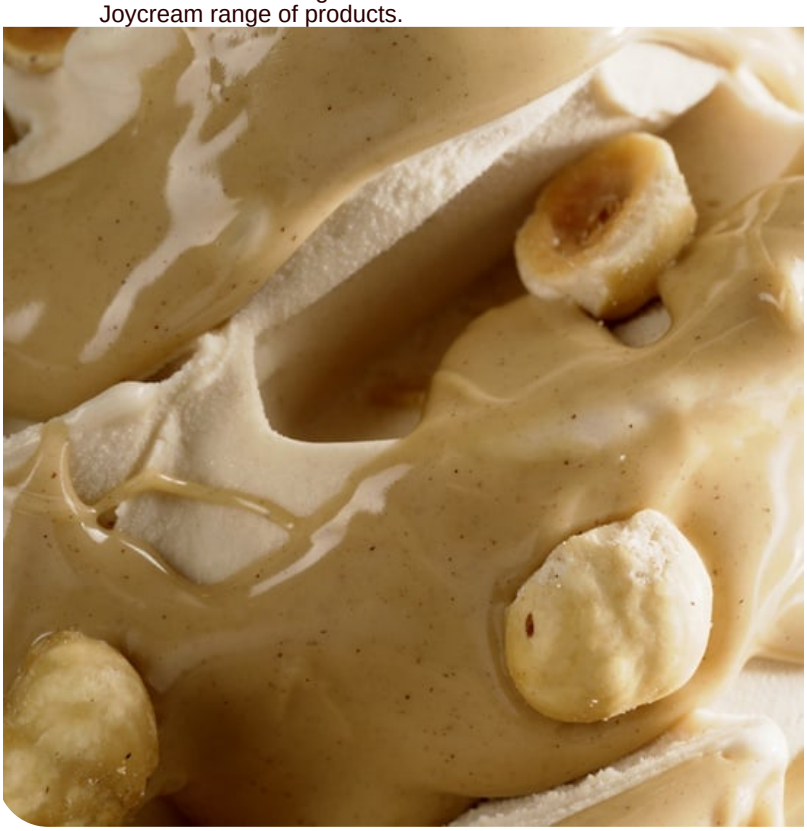
JOYCREAM NOCCIOLATA BIANCA

GELATO JOYCREAM

Milk and hazelnut creamy spread. 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 01011150

ALLERGENI/CROSS CONTAMINAZIONI

irca GROUP
Extraordinary made simple.

Allergens

 **Soybeans**

 **Milk**

 **Nuts**

INFO

Claims
Gluten free

Details
Milk and hazelnut creamy spread. 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
cream based on hazelnuts and skimmed milk 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
placed in the ice-cream tub in the display window at -15°C JOYCREAM NOCCIOLATA WHITE keeps a creamy and spreadable consistency ideal to be used in icecream during preparation of cones and cups.
JOYCREAM NOCCIOLATA WHITE reaches the optimal consistency after 2-3 hours at -15°C.
JOYCREAM NOCCIOLATA WHITE is ideal for classic variegation of the icecream.
NOTICE: Mix thoroughly JOYCREAM NOCCIOLATA WHITE before taking it from the package.

DETTAGLI PRODOTTO

Codice prodotto 01990653

ALLERGENI/CROSS CONTAMINAZIONI

Allergens

 **Soybeans**

 **Milk**

 **Nuts**

INFO

Description
Hazelnut and skimmed milk cream for decoration of ice cream, frozen yogurt and desserts.

Denomination
confectionery product for decoration.

Directions for use
the product is ready for use. Shake before use.

irca GROUP Extraordinary made simple.