

# JOYCREAM NOCCIOLATA

## CHOC

GELATO JOYCREAM

Creamy spread with low fat cocoa and hazelnuts. 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 01011430

### ALLERGENI/CROSS CONTAMINAZIONI

Allergens



Soybeans



Milk



Nuts

### INFO

#### Claims

Gluten free

#### Details

**irca**  
GROUP

Extraordinary  
made simple.

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**Description**

spreadable cream with low-fat cocoa and hazelnut. It keeps 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 CHOC maintains a creamy and spreadable consistency ideal to be used in icecream during preparation of cones and cups.

JOYCREAM NOCCIOLATA CHOC reaches the optimal consistency after 2-3 hours at -15°C.

JOYCREAM NOCCIOLATA CHOC is ideal for classic variegation of the ice cream.

NOTICE: Mix thoroughly JOYCREAM NOCCIOLATA CHOC before taking it from the pail.



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