

JOYCREAM PISTACCHIO

ICE

GELATO JOYCREAM

Pistachio 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 01011429

ALLERGENI/CROSS CONTAMINAZIONI

Allergens



Soybeans



Milk



Nuts

Cross-contaminations



Cereals



Eggs

INFO

Details

Pistachio 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

irca
GROUP

Extraordinary
made simple.

pistachio cream ideal to maintain a spreadable consistency even at -15°C in freezer display window.

Denomination

semifinished product for ice-cream making.

Directions for use

JOYCREAM PISTACCHIO ICE is ideal for classic variegation of the icecream.

Placed in the ice-cream tub in the display window at -15°C JOYCREAM PISTACCHIO ICE maintains a creamy and spreadable consistency ideal to be used in icecream during preparation of cones and cups; for this application JOYCREAM PISTACCHIO ICE reaches the optimal consistency after 2-3 hours at -15°C.

NOTICE: Mix thoroughly JOYCREAM PISTACCHIO ICE before taking it from the package.



Extraordinary
made simple.