JOYCREAM WAFERNUT CLAIR

GELATO JOYCREAM

Hazelnut creamy spread with small wafer and chopped hazelnut. 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 01011074

ALLERGENI/CROSS CONTAMINAZIONI

irca GROUP
Extraordinary made simple.

Allergens

- **Cereals**
- **Soybeans**
- **Milk**
- **Nuts**

Cross-contaminations

- **Eggs**

INFO

Details
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Description
hazelnut cream with little wafer and hazelnuts grits ideal to maintain a spreadable consistency even at -15°C in freezer.

Denomination
semifinished product for ice-cream making.

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