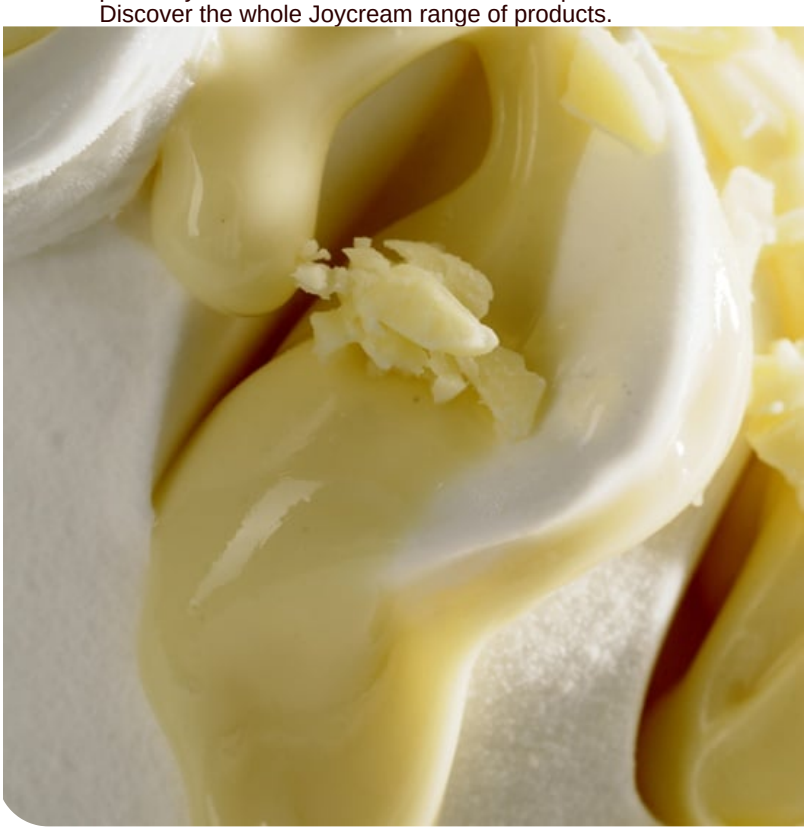
JOYCREAM WHITE

GELATO JOYCREAM

White chocolate flavoured creamy spread. Creamy and spreadable texture at reference temperature of -15°C. Excellent even when used as a filling for chilled desserts. You can also try Crock version, enriched with inclusions, to provide your ice cream creations with an explosion of taste. Discover the whole Joycream range of products.



MODALITÀ D'USO

Ice cream

Semifreddo

DETTAGLI PRODOTTO

Codice prodotto 01011063

ALLERGENI/CROSS CONTAMINAZIONI

Allergens

Soybeans

Milk

Cross-contaminations

Nuts

INFO

Claims
Gluten free

Details
White chocolate flavoured creamy spread. Creamy and spreadable texture at reference temperature of -15°C. Excellent even when used as a filling for chilled desserts.

Description
white cream 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 WHITE maintains a creamy and spreadable consistency ideal to be used in icecream during preparation of cones and cups.
JOYCREAM WHITE reaches the optimal consistency after 2-3 hours at -15°C.
JOYCREAM WHITE is ideal for classic variegation of the icecream.
NOTICE: Mix thoroughly JOYCREAM WHITE before taking it from the package.