NOCCIOLATA ICE PREMIUM

GELATO NOCCIOLATA ICE

Traditional gianduia creamy spread, enriched with chopped butter crepes. Ideal for ice cream variegations. Soft and spreadable texture up to the temperature of - 15°C. Discover also classic version, as well as Nocciolata Ice Premium, with a higher content of roasted hazelnuts and only natural flavours.



MODALITÀ D'USO

Ice cream

Semifreddo

DETTAGLI PRODOTTO

Codice prodotto 01011342

ALLERGENI/CROSS CONTAMINAZIONI

irca GROUP Extraordinary made simple.

Allergens

Soybeans

Milk

Nuts

INFO

Claims
All natural flavours

Details
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Description
High quality cream with gianduia taste, produced with 13% of roasted hazelnuts, low fat cocoa powder and natural flavours. It keeps its soft consistency even at -15°C in the display freezer.

Denomination
semifinished product for ice-cream making.

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