NOCCIOLATA ICE CROCK

GELATO NOCCIOLATA ICE CROCK

Traditional gianduia creamy spread, ideal for ice cream variegations. Soft and spreadable texture up to the temperature of - 15°C. Discover also Nocciolata Ice Premium, with a higher content of roasted hazelnuts and only natural flavours, and Nocciolata Ice Crock, with delicious crunchy inclusions.



MODALITÀ D'USO

Ice cream

Semifreddo

DETTAGLI PRODOTTO

Codice prodotto 01011006

ALLERGENI/CROSS CONTAMINAZIONI

Allergens

Cereals

Soybeans

Milk

Nuts

Cross-contaminations

Eggs

INFO

Claims
Gluten free

Details
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Description
fine gianduia paste with crunchy Delicrisp made with pure butter ideal to mantain a spreadable consistency even at -15°C in 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 CROK maintains a creamy and spreadable consistency ideal to be used in icecream during preparation of cones and cups.
NOCCIOLATA ICE CROK reaches the optimal consistency after 2-3 hours at -15°C.
NOCCIOLATA ICE CROK is ideal for classic variegation of the icecream.
NOTICE: Mix thoroughly NOCCIOLATA ICE CROCK before taking it from the package.