

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

irca
GROUP

Extraordinary
made simple.

Details

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Description

fine gianduia paste with crunchy Delicrisp made with pure butter ideal to maintain 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.



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