



GIANDUCA

GELATO GIANDUCA

Palm-free and gluten-free special creamy spread with the 30% of the finest gianduja chocolate. GIANDUCA can be combined with milk, to make delicious ice cream. It can be also used to decorate pastry products such as brioches, crêpes, wafers, croissants, cakes, bavaroises and mousses. Designed for cold-process making.

Product details

COD 000642

Allergeni/cross contaminazioni

Allergens



lecitina di soia



latte magro in polvere, siero di latte in polvere



nocciole