JOYQUICK EXTRA BLACK CHOCOLATE

GELATO JOYQUICK

Ready-to-use powdered base to make artisanal extra black chocolate ice cream. It contains the 35% of dark chocolate and it is gluten-free. Designed for hot process use.



MODALITÀ D'USO

For detailed product information (e.g. dietary suitability and certifications), please consult the technical data sheets or contact our team.
No applications provided for this product.

DETTAGLI PRODOTTO

Codice prodotto 01070709

ALLERGENI/CROSS CONTAMINAZIONI

Allergens

Soybeans

Cross-contaminations

Milk

Nuts

INFO

Description
mix in powder for the production of extra black chocolate ice cream.

Denomination
semifinished product for ice creams.

Directions for use
JOYQUICK EXTRA BLACK CHOCOLATE__ 1.6 kg (one bag)
boiling water_____ 2.5 l
Hot preparation (temperature about 50°C). Poor JOYQUICK EXTRA BLACK CHOCOLATE into the hot or boilig water and stir with a whisk until the complete melting of the dark chocolate drops present in the bag; after the complete dispersion, pour and freeze directly into the batch freezer.