JOYQUICK EXTRA DARK CHOCOLATE

GELATO JOYQUICK

Ready-to-use powdered base to make artisanal extra dark 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 01070596

ALLERGENI/CROSS CONTAMINAZIONI

Allergens

irca GROUP Extraordinary made simple.

Soybeans

Cross-contaminations

Milk

Nuts

INFO

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

Denomination
semifinished product for ice creams.

Directions for use
JOYQUICK EXTRA DARK CHOCOLATE_ 1.6 kg (one bag)
boiling Water_____ 2.5 l

Hot preparation (temperature about 50°C). Poor JOYQUICK EXTRA DARK 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.