

# JOYQUICK NOIR PEROU

GELATO JOYQUICK

Ready-to-use powdered base to make artisanal single-origin dark chocolate ice cream from Peru. It contains the 40% of single-origin dark chocolate from Peru 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 01070843

## ALLERGENI/CROSS CONTAMINAZIONI

Allergens



Soybeans

Cross-contaminations



Milk



Nuts

## INFO

### Description

mix in powder for the production of Peru single origin dark chocolate ice cream.

### Denomination

semifinished product for ice creams.

### Directions for use

**irca**  
GROUP

Extraordinary  
made simple.

JOYQUICK NOIR PEROU \_\_\_\_\_ 1.8 kg (one bag)  
boiling Water \_\_\_\_\_ 2.2 l

Hot preparation (temperature about 50°C). Pour JOYQUICK NOIR PEROU into the hot or boiling 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.



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