

# JOYCOUVERTURE

## ARANCIA

GELATO JOYCOUVERTURE

Top quality gluten-free coating made from pure white chocolate (62%), with flavour and colour of orange. Being marked by a very low melting point (30°C), it guarantees the complete and perfect coating of frozen desserts and ice cream on stick. It also lends itself to the creation of a "stracciatella-like" effect in ice cream.



### 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 01980148

### ALLERGENI/CROSS CONTAMINAZIONI

Allergens



Soybeans



Milk

Cross-contaminations



Nuts

### INFO

#### Details

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#### Description

high quality ice cream coating based on white chocolate with orange taste and colour.

**irca**  
GROUP

Extraordinary  
made simple.

**Denomination**

ice cream coating. Semi-finished product.

**Directions for use**

melt gently heating at the temperature of 35°C approx. and mix again with care.



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