



# 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.

## Product details

COD 000734

## Allergeni/cross contaminazioni

Allergens



lecitina di soia



latte intero e siero di latte in polvere

Cross-contaminations



Nuts