



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**