



# JOYCOUVERTURE CAPPUCCINO

GELATO

JOYCOUVERTURE

Top quality gluten-free coating made from pure cappuccino flavoured white chocolate (63.5%). 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 000735

## Allergeni/cross contaminazioni

### Allergens



lecitina di soia



latte intero e siero di latte in polvere

### Cross-contaminations



Nuts