

JOYCOUVERTURE CHOC

DARK 52%

GELATO JOYCOUVERTURE

Top quality gluten-free coating made from pure dark chocolate (52%). 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 01011703

ALLERGENI/CROSS CONTAMINAZIONI

Allergens



Cross-contaminations



INFO

Description

ice cream coating based on dark chocolate.

Denomination

ice cream coating. Semi-finished product.

Directions for use

melt gently heating at the temperature of 30-35°C and mix again with care.

irca
GROUP

Extraordinary
made simple.