



# 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.

## Product details

COD 000736

## Allergeni/cross contaminazioni

Allergens



lecitina di soia

Cross-contaminations



Milk



Nuts