

JOYCOUVERTURE DARK

GELATO JOYCOUVERTURE

Gluten-free dark chocolate flavoured coating made from low-fat cocoa (12.5%). 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.



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 01010695

ALLERGENI/CROSS CONTAMINAZIONI

Allergens



Soybeans

Cross-contaminations



Milk



Nuts

INFO

Description

product based on coconut oil and low-fat cocoa, having colour, taste and fragrance of chocolate, specific for coating of ice-creams.

Denomination

ice-cream couverture.

Directions for use

irca
GROUP

Extraordinary
made simple.

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



Extraordinary
made simple.