JOYCOUVERTURE EXTRA CHOC DARK

GELATO JOYCOUVERTURE

Top quality gluten-free coating made from pure dark chocolate (75%). 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 01010887

ALLERGENI/CROSS CONTAMINAZIONI

irca GROUP Extraordinary made simple.

Allergens

Soybeans

Cross-contaminations

Milk

Nuts

INFO

Description
ice cream coating based on extra dark chocolate with strong taste and colour.

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.