

# 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

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.

**irca**  
GROUP

Extraordinary  
made simple.