

JOYCOUVERTURE EXTRA

CHOC WHITE

GELATO JOYCOUVERTURE

Top quality gluten-free coating made from pure white 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 01010886

ALLERGENI/CROSS CONTAMINAZIONI

Allergens



Soybeans



Milk

Cross-contaminations



Nuts

INFO

Description

ice cream coating based on white chocolate (75%).

Denomination

ice cream coating. Semi-finished product.

Directions for use

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

irca
GROUP

Extraordinary
made simple.