



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.

Product details

COD 000740

Allergeni/cross contaminazioni

Allergens



lecitina di soia



latte intero, siero di latte in polvere e burro vaccino anidro

Cross-contaminations



Nuts