JOYCOUVERTURE GIANDUIOTTO

GELATO JOYCOUVERTURE

Top quality gluten-free coating made from pure gianduja chocolate (70%). 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 01980155

ALLERGENI/CROSS CONTAMINAZIONI

Allergens



Soybeans



Milk



Nuts

INFO

Details
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Description
high quality ice cream coating based on gianduja nut milk chocolate.

Denomination
ice cream coating. Semi-finished product.

Directions for use
melt gently heating at the temperature of 35°C approx. and mix again with care.