JOYCOUVERTURE LIMONCELLO

GELATO JOYCOUVERTURE

Top quality gluten-free coating made from pure whitechocolate (62%), with flavour and colour of limoncello. 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 01980156

ALLERGENI/CROSS CONTAMINAZIONI

irca GROUP Extraordinary made simple.

Allergens

Soybeans

Milk

Cross-contaminations

Nuts

INFO

Details
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Description
high quality ice cream coating based on white chocolate with limoncello taste and colour.

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.