



JOYCOUVERTURE PISTACCHIO

GELATO

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Top quality gluten-free coating made from pure pistachio white chocolate (63.5%). 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 000744

Allergeni/cross contaminazioni

Allergens



lecitina di soia



latte intero e siero di latte in polvere



pistacchio