

# JOYCOUVERTURE WHITE

GELATO JOYCOUVERTURE

Gluten-free milk flavoured coating made from powdered skimmed milk (16%). 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 01011197

## ALLERGENI/CROSS CONTAMINAZIONI

Allergens

 Soybeans

 Milk

Cross-contaminations

 Nuts

## INFO

### Description

white ice cream coating with milk typical taste.

### Denomination

semifinished product for ice cream.

### Directions for use

after gentle melting (45°C max) can be used as ice cream coating.

**irca**  
GROUP

Extraordinary  
made simple.