NOCCIOLATA BIANCA ICE CROCK

GELATO NOCCIOLATA ICE CROCK

Milk and hazelnut cream with caramelized hazelnuts. Refined reinterpretation of hazelnut-based variegates, which adds the sweet note of caramelized sugar to the unmistakable taste of hazelnut. Designed to maintain excellent creaminess and spreadability even at negative temperatures, it amazes for its pleasant crunchy effect.
Ready to use.
With more than 15% of hazelnuts.
Versatile: use them in pastry and for your ice cream creations.
Very good creaminess and spreadable consistency up to a temperature of -15°C.



MODALITÀ D'USO

Ice cream

Semifreddo

DETTAGLI PRODOTTO

irca GROUP Extraordinary made simple.

Codice prodotto 01010013

ALLERGENI/CROSS CONTAMINAZIONI

Allergens



Soybeans



Milk



Nuts

Cross-contaminations



Cereals



Eggs

INFO

Advantages
Ready to use.
Versatile: use them in pastry and for your ice cream creations.
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Claims
With more than 15% of hazelnuts.

Details
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Description
hazelnuts and milk flavoured cream with caramelized hazelnuts able to keep its soft consistency even at -15°C in the display window of the freezer.

Denomination
semifinished product for ice-cream making.

Directions for use
placed in the ice-cream tub in the display window at -15°C NOCCIOLATA BIANCA ICE CROCK maintains a creamy and spreadable consistency ideal to be used in icecream during preparation of cones and cups.
NOCCIOLATA BIANCA ICE CROCK is ideal for classic variegation of the icecream.
NOTICE: Mix thoroughly NOCCIOLATA BIANCA ICE CROCK before taking it from the package.