

JOYCREAM MILK AND COCOA

GELATO JOYCREAM

Whole milk and low fat cocoa swirl cream with a rich milky taste that will delight everyone.

Designed to maintain excellent creaminess and spreadability at negative temperatures.

Versatile, it can be used:

- for the variagation of ice cream and soft ice cream or in layers to create Cremino
- as a filling for cakes, ice-cream sticks, single servings or mignon.
- as a couverture by adding 20-30% of one of the products belonging to our Joycoverture range.
- whole milk and fat reduced cocoa powder
- rich and soft taste



MODALITÀ D'USO



Covering



Filling



Ice cream



Semifreddo



Swirls

DETTAGLI PRODOTTO

Codice prodotto 01010020

ALLERGENI/CROSS CONTAMINAZIONI

Allergens



Soybeans



Milk

Cross-contaminations



Nuts

INFO

Advantages

- Creamy and spreadable even at -15°C

Claims

irca
GROUP

Extraordinary
made simple.

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- Rich and soft taste

Details

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It's available also in the **Dark** and **White** versions, for a complete range of chocolate flavoured variegat

Description

cream based on whole milk and fat reduced cocoa powder 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

JOYCREAM MILK & COCOA is ideal for classic variegation of the icecream.

NOTICE: Mix thoroughly JOYCREAM MILK & COCOA before taking it from the package.



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