



JOYCREAM CARAMELLATO

GELATO

JOYCREAM

Caramel sauce perfect for variegating and decorating artisanal ice creams, soft ice creams, frozen yogurts, and for filling parfaits and desserts.

Specifically formulated to maintain a creamy and spreadable consistency at the temperature of -15°C in the freezer cabinet.

Claim

- Gluten free

Benefits

- Ready to use
- Versatile for your ice cream and pastry creations

Product details

COD 000803

Allergeni/cross contaminazioni

Modalità d'uso



Cream



Semifreddo



Cremino Chocolates



Swirls



Ice cream