

# 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



### MODALITÀ D'USO



Cream



Cremino Chocolates



Ice cream



Semifreddo



Swirls

### DETTAGLI PRODOTTO

Codice prodotto 01980086

### ALLERGENI/CROSS CONTAMINAZIONI

For detailed product information (e.g. dietary suitability and certifications), please consult the technical data sheets or [contact our team](#).

No allergens declared for this product.

### INFO

#### Advantages

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#### Details

**irca**  
GROUP

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made simple.

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**Description**

dark caramel sauce ideal for swirls and decorations of artisanal gelato, soft ice cream, semifreddi and desserts.

**Denomination**

semifinished product for ice cream and pastry.

**Directions for use**

dose JOYCREAM CAMELLATO at will.



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