# JOYCREAM

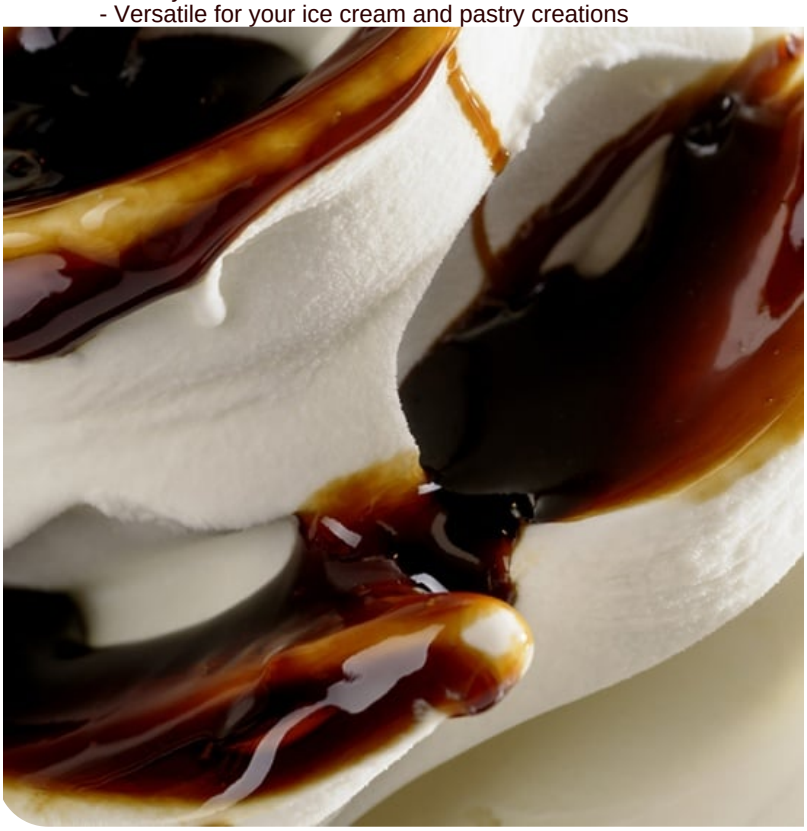
# CARAMELLATO

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**

irca GROUP Extraordinary made simple.

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

**Claims**
- Gluten free

**Details**
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.

**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 CARAMELLATO at will.