

# JOYCREAM CAFFÈ

## BISCOTTO

GELATO JOYCREAM

100% Arabica coffee anhydrous cream with cocoa biscuit grains, specifically designed to maintain a spreadable consistency even at the temperature of -15 °C of the freezer showcase.

Ideal for the variegation of ice cream and soft ice creams, to make creminos, as a filling of sticks and as crunchy filling of cakes, single portions and mignon.

### Notes

- To make the product as homogeneous as possible, it is important to mix well in the bucket before each use.
- To use JoyCream Caffè Biscotto as an ice cream or semi-cold cake cover, add 20-30% of one of **JoyCouverture** products.

- With 100% Arabica coffee
- With gluten-free cocoa biscuit grain
- Without hydrogenated fats
- Without artificial flavours
- Ready to use
- Versatile for your ice cream and pastry creations

### MODALITÀ D'USO



Cremino Chocolates



Ice cream



Semifreddo



Swirls

### DETTAGLI PRODOTTO

Codice prodotto 01980281

### ALLERGENI/CROSS CONTAMINAZIONI

Allergens



Soybeans



**irca**  
GROUP

Extraordinary  
made simple.



Milk

Cross-contaminations



Cereals



Eggs



Nuts

## INFO

### Description

coffee cream (100% Arabic blend) with cocoa biscuits grit ideal to maintain a creamy consistency even at -15°C in freezer.

### Denomination

semifinished product for ice-cream making.

### Directions for use

JOYCREAM CAFFE' BISCOTTO is ideal for classic variegation of the icecream.

Placed in the ice-cream tub in the display window at -15°C JOYCREAM CAFFE' BISCOTTO maintains a creamy and spreadable consistency ideal to be used in icecream during preparation of cones and cups; for this application JOYCREAM CAFFE' BISCOTTO reaches the optimal consistency after 2-3 hours at -15°C.

NOTICE: Mix thoroughly JOYCREAM CAFFE' BISCOTTO before taking it from the package.

**irca**  
GROUP

Extraordinary  
made simple.