



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

Product details

COD 000804

Allergeni/cross contaminazioni

Allergens



lecitina



latte intero, lattosio, latte scremato in polvere, siero di latte in polvere

Cross-contaminations



Cereals



Eggs



Nuts

Modalità d'uso



Cremino Chocolates



Ice cream



Semifreddo



Swirls