



# 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



Swirls



Ice cream



Semifreddo