

JOYCREAM

CHOCOBISCOTTO GLUTEN

FREE

GELATO JOYCREAM

Chocolate variegation cream with gluten-free cocoa cookie crumbs.

Use it to add color, texture and flavor to your Gluten Free artisanal ice cream creations.

Specifically designed to maintain creaminess and perfect spreadability even at negative temperatures.

Notes

- The product must be thoroughly mixed to complete homogeneity before use.
- JoyCream Chocobiscotto GF reaches its optimum consistency after 2-3 hours from its production, at -15°C.

Packaging

5-kg buckets

Main Benefits

- Ideal for ice cream variegation
- Creamy, crunchy and spreadable texture even at negative temperatures
- Versatile product that can be used both as a variegate and for making cremino ice creams and parfaits.

Claim

- 15% gluten-free cocoa cookie pieces

MODALITÀ D'USO



Covering



Cremino Chocolates



Ice cream



Semifreddo

DETTAGLI PRODOTTO



irca
GROUP

Extraordinary
made simple.

Codice prodotto 01980507

ALLERGENI/CROSS CONTAMINAZIONI

Allergens



Soybeans



Milk



Nuts

INFO

Description

cream with chocolate taste for ice-creams with cocoa biscuit grains. JOYCREAM CHOCOBISCOTTO GLUTEN FREE is ideal to maintain a creamy consistency even at -15°C in freezer.

Denomination

semifinished product for ice-cream making.

Directions for use

JOYCREAM CHOCOBISCOTTO GLUTEN FREE is ideal for classic variegation of the ice-cream.

Placed in the ice-cream tub in the display window at -15°C, it maintains a creamy and spreadable consistency ideal to be used in ice-cream during preparation of cones and cups.

It reaches the optimal consistency after 2-3 hours at -15°C.

NOTICE: Mix thoroughly JOYCREAM CHOCOBISCOTTO GLUTEN FREE before taking it from the package.



Extraordinary
made simple.