



# 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

## Product details

COD 000820

## Allergeni/cross contaminazioni

Allergens



lecitina



latte scremato in polvere



nocciole

## Modalità d'uso



Covering



Semifreddo



Cremino Chocolates



Ice cream