

# JOYCREAM NOCCIOVÈ

GELATO JOYCREAM

All the richness of hazelnuts in a version that combines creaminess and intense taste. The vegan interpretation of the iconic Nocciolata Ice, designed for those who love the delicacy of gianduja and are looking for a 100% plant-based, lactose-free solution. A creamy, velvety swirl that delivers depth and balance, bringing a timeless flavour into a modern, conscious gelato experience.

Vegan gianduja cream with hazelnut. Creamy, velvety texture. Intense, balanced and recognisable flavour. Ideal for creating vegan and lactose-free gelato. Veganok certified.



## MODALITÀ D'USO



Frozen yogurt



Ice cream cake



Ice cream



Semifreddo



Ice cream bar

## DETTAGLI PRODOTTO

Codice prodotto 01982814

## ALLERGENI/CROSS CONTAMINAZIONI

Allergens



Soybeans



Nuts

Cross-contaminations



Milk

## INFO

### Description

cream with hazelnuts, ideal for vegan ice-cream swirls. It maintains a creamy and spreadable consistency even at negative temperatures (-13/-15°C).

### Denomination

**irca**  
GROUP

Extraordinary  
made simple.

semi-finished product for ice cream making.



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made simple.