

# JOYCREAM WAFERNUT

## BLANC

GELATO JOYCREAM

An enveloping white swirl enriched with wafers and toasted hazelnut grains. This yummy addition to the Wafernut family combines creaminess and crunchiness in perfect balance, delivering an irresistible crunchy effect. Joycream Wafernut Blanc brings a gentle white cream together with crisp wafer notes, creating a delicate yet distinctive texture experience. A modern reinterpretation of a classic flavour, designed to stand out in the display case. Enveloping white cream with wafer and toasted hazelnut inclusions. Perfect balance between creaminess and crunchiness. Ideal for adding texture and visual appeal to the showcase.



### MODALITÀ D'USO



Frozen yogurt



Ice cream cake



Ice cream



Semifreddo



Ice cream bar

### DETTAGLI PRODOTTO

Codice prodotto 01982114

### ALLERGENI/CROSS CONTAMINAZIONI

Allergens



Cereals



Soybeans



Milk



Nuts

Cross-contaminations



Eggs

**irca**  
GROUP

Extraordinary  
made simple.

## INFO

### **Description**

white cream with little wafer and hazelnuts grits ideal to maintain a spreadable consistency even at -15°C in freezer.

### **Denomination**

semifinished product for ice-cream making.

### **Directions for use**

JOYCREAM WAFERNUT BLANC is ideal for classic variegation of the icecream.

Placed in the ice-cream tub in the display window at -15°C JOYCREAM WAFERNUT CLAIR maintains a creamy and spreadable consistency ideal to be used in icecream during preparation of cones and cups; for this application JOYCREAM WAFERNUT BLANC reaches the optimal consistency after 2-3 hours at -15°C.

NOTICE: Mix thoroughly JOYCREAM WAFERNUT BLANC before taking it from the package.



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