

JOYCREAM

CROCCANTISSIMO

GELATO JOYCREAM

Low fat milk and cocoa creamy spread with crunchy puffed wheat. Creamy and spreadable texture at reference temperature of -15°C. Excellent even when used as a filling for chilled desserts. Discover the whole Joycream range of products.



MODALITÀ D'USO



Ice cream



Semifreddo

DETTAGLI PRODOTTO

Codice prodotto 01011160

ALLERGENI/CROSS CONTAMINAZIONI

Allergens



Cereals



Soybeans



Milk



Nuts

Cross-contaminations



Eggs



Mustard

INFO

Details

irca
GROUP

Extraordinary
made simple.

Low fat milk and cocoa creamy spread with crunchy puffed wheat. Creamy and spreadable texture at reference temperature of -15°C. Excellent even when used as a filling for chilled desserts.

Description

cocoa and skimmed milk cream with crispy cereal spherules. JOYCREAM CROCCANTISSIMO is ideal to maintain a creamy consistency even at -15°C in freezer.

Denomination

semifinished product for ice-cream making.

Directions for use

JOYCREAM CROCCANTISSIMO is ideal for classic variegation of the icecream.

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

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



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