



JOYPASTE GIANDUIA 5

Gianduia flavouring paste, with the typical flavour of traditional gianduia chocolate from Turin, made from a base of cocoa and hazelnuts. Joypaste: cream and fruit flavours, either classical or in line with latest market trends, perfect to unleash your creativity. Discover the whole range of products.

PRODUCT DETAILS

COD 01011165

CLAIMS

Gluten free

DIRECTIONS FOR USE

JOYPASTE GIANDUIA is a ready to use paste.

FOR ICE-CREAM APPLICATIONS:

80-100 gr of JOYPASTE GIANDUIA for 1 kg of white base.

Oiling out on the surface may occur if the product is stored at warmer temperature; in this case it is necessary to carefully mix before using.

TECHNICAL DENOMINATION

semifinished product for ice cream and pastry preparation.

ALLERGENS / CONTAMINATIONS

ALLERGENS



CONTAMINATIONS

