



JOYCREAM CHOC 5

Low fat cocoa and hazelnut creamy spread. 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.

PRODUCT DETAILS

COD 01011564

CLAIMS

Gluten free

ALLERGENS / CONTAMINATIONS

ALLERGENS



CONTAMINATIONS



DIRECTIONS FOR USE

placed in the ice-cream tub in the display window at -15°C JOYCREAM CHOC maintains a creamy and spreadable consistency ideal to be used in icecream during preparation of cones and cups.
JOYCREAM CHOC reaches the optimal consistency after 2-3 hours at -15°C.
JOYCREAM CHOC is ideal for classic variegation of the ice cream.

NOTICE: Mix thoroughly JOYCREAM CHOC before taking it from the pail.

TECHNICAL DENOMINATION

semifinished product for ice-cream making.