

JOYBASE CHOCO TANDEM 7.5 (5X1.5)

Special powdered mix to make craft chocolate ice cream and to be combined with IRCA range of chocolate.

Highly versatile and ready-to-use, it lends itself to the preparation of excellent chocolate ice cream and sorbets.

The presence of **coconut flower sugar** enhances chocolate flavour and gives a**longer life to your products**. The result is great ice cream with excellent structure and long-lasting creamy consistency.

PRODUCT DETAILS

COD 01070993

CLAIMS

With coconut sugar No flavourings Palm oil free Dairy free

ALLERGENS / CONTAMINATIONS

CONTAMINATIONS





DIRECTIONS FOR USE

JOYBASE CHOCO TANDEM_____ 1.5 kg (one bag) boiling water 2.2 Lt

boiling water_______2.2 L Irca chocolate drops 400 g

Hot preparation. Pour JOYBASE CHOCO TANDEM with chocolate drops into the boilig

water and stir with a whisk until the complete melting.

Let rest for 15 minutes, then freeze the product in a batch freezer.

TECHNICAL DENOMINATION

semifinished product for ice creams.

